

Estate 2021 Siegerrebe

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): Vancouver Island
Sub-GI: Cowichan Valley

Harvest Date: September 8, 2021 – Brix 19 · TA 5.4

Vineyard Notes

Our Siegerrebe vines are fully mature at over 25 years of age and producing high quality fruit. They are grown in Fairbridge soils that vary from fractured silt-loam to gravel and sand. The grapes are found in two blocks both with a southwest aspect. They are 100% organically farmed using cover crop rotations, minimal irrigation, full leaf stripping and crop thinning to hit peak phenolic ripeness. The grapes were hand harvested with a yield of 4.22 tonnes per acre.

Winemaker's Notes

The Siegerrebe is always the first grape to come in at harvest. Its early ripening characteristic, and the added heat last year, meant it was one of our earliest harvests yet. Fermentation in stainless steel tank took place over 18 days. It was done slow and cool, to maintain its delicate aromatics.

Profile & Food Pairing

Siegerrebe is a cross between the Gewürztraminer and Madeleine Angevine varieties. Super aromatic, this medium-bodied sipper is sweet and spicy, with tropical fruit on the palate and notes of Mandarin orange, grapefruit, and elderflower on the nose. It pairs nicely with bento boxes, Chinese five spice dishes and sushi.

ALC 11.0% — PH 3.7 — TA 5.0 — RS 0.2 — VQA

BOTTLING DATE March 2022 — PRODUCTION 150 cases

SKU 712893 — UPC 626852013680  VEGAN



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