Blue Grouse 2021 Pinot Gris



Viticulture and Composition

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

Pinot Gris 100% | Cowichan Valley – Blue Grouse Estate

Harvest Date: October 11, 2021 · Brix 20.5 · TA 6.1

Vineyard Notes

Our Pinot Gris vines are among the oldest on the Island (up to 35 years old) and now produce low volumes of high-quality fruit. Found in two blocks both having southwest aspects, the grapes are 100% organically farmed using no/minimal till cover crop rotations, minimal irrigation, full leaf stripping and crop thinning to hit peak phenolic ripeness. The Fairbridge soils vary from fractured silt-loam to gravel and sand. The grapes were hand harvested with a yield of 3.2 tons per acre. The 2021 growing season was very warm especially during the heat dome. When we harvested our grapes, they had a good flavour profile with bright acidity.

Winemaker's Notes

This wine was developed in two parts, with 40% of the grapes barrel fermented in neutral French Barriques and a second-fill French 350L Hogshead. These fermented slow and cool over a 4-week period and then went through spontaneous malolactic fermentation with a total of 8 months in oak. The remaining grapes were fermented over 20 days in stainless steel tanks, then rested on lees for another 3 months before spontaneous malolactic fermentation. The wine was cold settled and left on fine lees for 4 months when it was blended with the barrel portion. After bottling, we aged the wine for an additional 4 months. We expect it will develop further in the bottle and age for 3-5 years.

Profile & Food Pairing

This mature vine Pinot Gris, which went through full malolactic fermentation, boasts aromas of caramel butterscotch with a medium long finish and fresh green apple acidity. The wine has depth and body from the 40% in oak exposure. Enjoy on its own or with chicken (rotisserie or spicy jerk).

