

ESTATE WINES

ALCOHOL 12.2% | RS 0.2 | PH 3.9 | TA 5.5

HARVEST DATE October 2014

BOTTLING DATE June 2016

PRODUCTION 24 cases

SKU 494898

UPC 626990259657

2014 BLACK MUSCAT

VITICULTURE

To our knowledge, Blue Grouse grows some of the only Black Muscat vines in Canada. Around the world the grapes are referred to by a variety of names: Hamburg, July or Black Muscat. Ours are estate grown on self-rooted vines with clay loam soil, spur pruned to a sprawl trellising system.

WINEMAKING

The grapes were hand harvested and gently destemmed into small open top fermentation bins. The must was allowed to warm up for a few days and then is inoculated with yeast that is selected to enhance the aromatic properties of this wine. Fermentation took approximately two weeks and then we gently pressed the wine off the skins and settled the heavy lees. The wine was racked into barrels to allow spontaneous malolactic fermentation.

TASTING NOTES

Our Black Muscat has a bold nose of fresh lychee fruit with a subtle scent of lavender. Hints of sweet baking spices, black cherries and soft tannins on the palate. Unfined and unfiltered. Pairs well with local soft cheese or roasted duck breast.

