

RESERVE

2016 Black Muscat

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Black Muscat 100%

VANCOUVER ISLAND – COWICHAN VALLEY: BLUE GROUSE ESTATE
Harvest Date: September 29, 2016 · Brix 24.0 · TA 4.8

Winemaker's Notes

The grapes were hand harvested and gently de-stemmed into small open top fermentation bins. The must was allowed to warm up for a few days and then inoculated with yeast that was 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.

Profile

Blue Grouse is the only known producer of Black Muscat in Canada. It is a variety with more than 30 synonyms, the most common being Muscat Hamburg. A vitis vinifera cross of the Schiava Grossa and Muscat of Alexandria grapes, the wine is purple in colour with aromas of wild blueberries, lychee fruit, lavender and subtle hints of baking spice that absolutely jump out of the glass at you. On the palate, this wine showcases flavours of rosemary blossoms, stewed plums with soft tannins and a nicely balanced medium acidity.

Food Pairing

Pairs perfectly with blue cheese or chocolate.

ALC 12.8% — PH 4.1 — TA 6.5 — RS 1.2

BOTTLING DATE October 5, 2018 — PRODUCTION 29 cases

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