

ESTATE
2014 Paula

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): British Columbia

Müller-Thurgau 42.5%

VANCOUVER ISLAND – COWICHAN VALLEY: BLUE GROUSE ESTATE
Harvest Date: September 2014

Ortega 42.5%

VANCOUVER ISLAND – COWICHAN VALLEY: BLUE GROUSE ESTATE
Harvest Date: September 2014

Pinot Auxerrois 10%

BRITISH COLUMBIA – OKANAGAN VALLEY
Harvest Date: September 2014

Riesling 5%

BRITISH COLUMBIA – OKANAGAN VALLEY
Harvest Date: September 2014

Winemaker's Notes

The wines chosen to construct this blend are a true representation of what we grow at Blue Grouse Estate. The Müller-Thurgau was a natural fit to contribute the acidity and backbone. The Ortega and the Pinot Auxerrois bring both fruit and body to the party. The Riesling was added to help with the mid-palate. Secondary fermentation began in August 2016 for 12 months, with no dosage added.

Profile

This sparkle starts with aromas of lemon, biscuit and almonds followed by flavours of green apples and brioche with a fine mousse on the palate. Well-balanced and dry with bright acidity and a lingering lemon-lime citrus.

Food Pairing

Start your gathering with this sparkle before dinner with friends. This wine pairs well with grilled peaches, goat cheese or raw oysters.

ALC 12.5% — PH 3.2 — TA 5.7 — RS 0.5

DISGORGING DATES August 2017 (70 cases) — PRODUCTION 241 cases

SKU 869073 — UPC 626990259688



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