

ESTATE  
2017 Pinot Gris

*Blue Grouse*  
ESTATE WINERY and VINEYARD

### Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

#### Pinot Gris 100%

VANCOUVER ISLAND – COWICHAN VALLEY: BLUE GROUSE ESTATE  
Harvest Date: October 4, 2017 · Brix 22.1 · TA 7.3

### Winemaker's Notes

Fermentation was slow to start, but once underway it was steady and continuous. After half of the sugar was fermented, 15% of the wine was placed in new French oak to finish fermentation. The balance was fermented in stainless steel and then combined with the oaked wine. Barrel fermentation was important in adding complexity and body. Both the wine in barrel and tank, went through spontaneous malolactic fermentation, which has contributed to the wine's richness. The wine will develop further in the bottle and age for 3-5 years.

### Profile

Among the oldest Pinot Gris vines in BC, from one of the first vineyards on Vancouver Island, this vintage with its touch of malolactic fermentation boasts aromas of toffee, coconut and honey with a medium-long finish and fresh acidity.

### Food Pairing

Great with fresh local prawns or pancetta-wrapped halibut.

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ALC 13.0% — PH 3.11 — TA 6.5 — RS 3.19

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BOTTLING DATE March 2018 — PRODUCTION 263 cases

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SKU 977330 — UPC 626990329114  VEGAN

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