

ESTATE 2016 Pinot Noir

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Estate Pinot Noir 85%

VANCOUVER ISLAND – COWICHAN VALLEY: BLUE GROUSE ESTATE
Harvest Date: October 5, 2016 · Brix 22.5 · TA 5.8

Estate Gamay Noir 15%

VANCOUVER ISLAND – COWICHAN VALLEY: BLUE GROUSE ESTATE
Harvest Date: October 5, 2016 · Brix 22.0 · TA 7.0

Winemaker's Notes

Our Pinot Noir clone is unknown. It was one of the last vine imports into Canada from France in the early 1990's prior to quarantine regulations. The grapes were hand-harvested from yields of ~2 tons per acre. The vines grow in heavy clay-loam soils, with minimal irrigation. The Pinot Noir and Gamay Noir were made separately. They were aged for 18 months in barrel; 16% new French oak and the balance in 2-3 year old French oak. They underwent malolactic fermentation in the barrel. The two wines were blended at the final assemblage prior to bottling, where they were fined and lightly filtered. The Pinot Noir was not inoculated with a cultured yeast, the Gamay used Yeast RC212.

Profile

Aged 18 months in neutral French and American oak, this vintage exhibits elegant notes of old growth forest, ripe black cherry, clove and cedar with fine grained tannins on the palate.

Food Pairing

This sophisticated wine, with an opulent mouth feel, is well suited for pairing with roast pork loin or plank grilled salmon.

ALC 13.8% — PH 3.6 — TA 6.0 — RS 1.5

BOTTLING DATE March 2018 — PRODUCTION 155 cases

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