Estate 2018 Pinot Noir



Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Estate Pinot Noir 100%

vancouver island – cowichan valley: blue grouse estate Harvest Date: October 19, $2018 \cdot Brix 22 \cdot TA 6.8$

Vineyard Notes

The 2018 growing season was warm, in the middle of the range at 1075 GDD (growing degree days), and dry with little rain from May through August. The vines grow in Fairbridge soil that varies from fractured silt-loam to gravel and sand. The growing area is heavily influenced by a glacial fluvial river bed which passes through the property.

Our Pinot Noir vines, among the last imports into Canada from France prior to quarantine regulations, were planted between 1992 and 1994. The aspect is south facing on a slope of about 6°C. The grapes were hand harvested with a yield of 2.3 tons per acre.

Winemaker's Notes

The Pinot Noir was cold soaked for two days after which it was warmed to provoke spontaneous fermentation that spanned 10 days at a maximum temperature of 29°C. Following pressing, the wine went into tank to naturally settle out the heavy lees. It was then transferred to barrel (21% in new French oak and 79% in neutral French oak), where it underwent malolactic fermentation through December.

After 12 months of oak aging, the wine was finished in our clay amphora for 5 months to allow for a more harmonious integration of tannins, fruit and acidity. Un-fined and un-filtered, the wine was bottled and further aged for 4 months prior to release.

Profile & Food Pairing

This is a sophisticated wine; elegant yet intense, complex on both the nose and palate. It exhibits notes of plum, forest floor and a touch of cinnamon on the nose. And in the mouth, the flavour profile is red cherry and pomegranate, with nicely balanced fruit, tannins and acidity. It is a classic Cowichan Valley Pinot Noir, well suited for pairing with roast pork loin or plank grilled salmon.

аlc 12.5% — рн 3.8 — та 5.7 — rs 0.4

PRODUCTION 127 cases — SKU 932111 — UPC 626990423430





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