



Blue Grouse

SIEGERREBE 2024

COWICHAN VALLEY | VANCOUVER ISLAND

At Blue Grouse, we believe wine should be a reflection of its origin. Our approach is rooted in the Cowichan Valley, where we farm with care and intention, allowing the land and climate to guide our process. Vancouver Island offers a wild and layered landscape, shaped by ancient seabeds, volcanic and seismic activity, and glacial movement. The Mediterranean-like climate encourages slow, even ripening and helps preserve the bright natural acidity that defines our wines.

CELLARING

Made from 100% Siegerrebe grown at BG Ranch in the Cowichan Valley. This wine was fermented and aged in neutral French oak barrels with some lees stirring to build body and mouthfeel. No malolactic fermentation was used to retain freshness and vibrancy.

VINEYARD

100% Siegerrebe - Sourced from BG Ranch, Cowichan Valley

VINTAGE NOTES

The 2024 season brought a cool start and a slow-ripening summer that allowed Siegerrebe to develop intense aromatics and bright acidity. The nose is fragrant with tangerine blossom and apricot candy. The palate is vibrant and expressive, showing zippy citrus, tangelo, and tangerine with a rounded texture and energetic finish.

ALCOHOL	pH	TA	RESIDUAL SUGAR
11.5%	3.24	6.8 g/L	0.4 g/L

