

Blue Grouse

2023 SIEGERREBE

COWICHAN VALLEY | VANCOUVER ISLAND

PHILOSOPHY

The Blue Grouse Estate philosophy is “stewardship”. Our aim is to make everything we touch better than it was when we found it. We apply this to training our team on the environment that hosts our vineyard and home, the vines we grow, the wines we make, the infrastructure that supports the winery and vineyard, and the economics of our business model – everything.

CELLARING

Made with 100% Cowichan Valley grown Siegerrebe. The earliest to mature and be harvested at our Winery Vineyard, the Siegerrebe fills the winery with aromas as it ferments. Grapes for this wine were hand-harvested, destemmed, and then gently pressed. Juice was then fermented in stainless steel tanks to preserve the freshness and aromas of this variety.

VINEYARD

100 % Siegerrebe – Blue Grouse Winery – Kiltz Vineyard – Planted 1990

FARMING

Located at our winery estate, just past the tasting room, our Siegerrebe vineyard receive plenty of sunshine on a southwest facing bench. During the 2023 growing season, despite a winter cold snap, the coastal climate protected our vines, leading to a normal to slightly late bud break. A warm, dry summer helped with ripening and as usual, our Siegerrebe was first to be harvested. The copper-colored berries are ripe when they start to taste and smell like stone fruit, lychee, tangerine and other delicious flavours of summer with a refreshing amount of acidity.

ALCOHOL	TA	pH	RESIDUAL SUGAR
12.0%	6.5 g/L	3.07	0.2 g/L

