

# ESTATE 2016 Pinot Gris

*Blue Grouse*  
ESTATE WINERY and VINEYARD

ALCOHOL 13.5% | RS 1.6 | PH 3.4 | TA 5.7

BOTTLING DATE March 15, 2017

PRODUCTION 188 cases

SKU 977330 | UPC 626990259770

## Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Pinot Gris 100%

VANCOUVER ISLAND

COWICHAN VALLEY: BLUE GROUSE ESTATE

Harvest Date: September 22, 2016 · Brix 23.0 · TA 5.3

## Winemaker's Notes

Fermentation was slow to start, but once underway it was steady and continuous. After half of the sugar was fermented, 321 litres (17%) 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 on finishing. 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

The nose highlights roasted hazelnuts, tree-ripened peaches and vanilla, which follow through on the palate. There is a creaminess on the palate making for a generous mouth feel and long finish. The wine is balanced with refreshing acidity.

## Food Pairing

A great accompaniment to Cowichan Bay spot prawns, mussels and fish. Also consider light pork, chicken or salmon dishes.

