

# Estate 2018 Bacchus

*Blue Grouse*  
ESTATE WINERY and VINEYARD

## Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

**Bacchus 100% | Cowichan Valley – Blue Grouse Estate**

Harvest Date: October 3, 2018 · Brix 20.1 · TA 6.5

## Winemaker's Notes

Bacchus always takes its sweet time in ripening; not content to play like the others. One fall day, usually just before the rains start, it calls to us and exclaims “I am ready to go from a grape to a wine!” We heed this call at the winery and gently press the grapes into juice for a long cool fermentation, with extended lees contact, in 100% stainless steel. Then it is gently warmed and married with yeast allowing Bacchus to reach its full potential and sing from the clouds. No malolactic fermentation occurred.

## Profile

Bacchus, named after the Roman god of the harvest, winemaking and wine, is a Blue Grouse favourite. It has dazzling aromas of peaches and apple blossoms, then exhibits subtle notes of pear and quince on the palate.

## Food Pairing

This rare island treat pairs well with fresh goat cheese, risotto primavera or a poem.

---

ALC 12.2% — PH 3.1 — TA 7.3 — RS 3.0

---

BOTTLING DATE March 2019 — PRODUCTION 160 cases

---

SKU 969725 — UPC 626990329251  VEGAN

---



---

**2182 Lakeside Road, Duncan, BC V9L 6M3**

P: 250-743-3834 | F: 250-743-3836 | [info@bluegrouse.ca](mailto:info@bluegrouse.ca)