

Estate 2016 Paula Sparkling

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Müller-Thurgau 55% | Cowichan Valley – Blue Grouse Estate

Harvest Date: September 28, 2016 · Brix 18.4 · TA 8.3

Pinot Gris 45% | Cowichan Valley – Blue Grouse Estate

Harvest Date: October 4, 2016 · Brix 19.0 · TA 7.8

Winemaker's Notes

The grapes chosen to construct this blend are a true representation of what we grow on the Blue Grouse Estate. The Müller-Thurgau and Pinot Gris were harvested and fermented separately. A small portion of the Pinot Gris was fermented in a second use French barrel to add complexity. However, no malolactic fermentation took place. The wines were then blended, bottled for tirage and left to sit on lees for 24 months before disgorging. This sparkling wine is classified as Brut style, as no dosage was added.

Profile

This Brut style sparkling wine is truly representative of what Blue Grouse delivers. The nose offers aromas of green apple, toast and a bit of earthy mushroom and the palate follows with flavours of caramel and creamy lemon curd, all accented by a fine mousse.

Food Pairing

This well-balanced wine can open your meal with oysters or light seafood and then close it with either cheese or a light citrus dessert.

ALC 13.2% — PH 3.2 — TA 6.6 — RS 0.6

BOTTLING DATE April 2019 — PRODUCTION 160 cases

SKU 869073 — UPC 626990329282



2182 Lakeside Road, Duncan, BC V9L 6M3

P: 250-743-3834 | F: 250-743-3836 | info@bluegrouse.ca