

NV RESERVE Black Muscat Fortified

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Black Muscat 100%

VANCOUVER ISLAND – COWICHAN VALLEY: BLUE GROUSE ESTATE

Winemaker's Notes

As the only known producer of Black Muscat in Canada, we were looking for ways to better expose its unique characteristics to our clientele. We felt the aromatics would lend themselves nicely to a rich, warm, Port-style wine that would be the perfect finish to a meal and pair nicely with ripe cheese and nuts. The “Solera” style blending allows for the integration of older vintages with fresher, younger vintages, which in turn provides the balance we were looking for. The aging was done in older American oak barriques, which adds to the complexity. As we plant more of the Black Muscat this wine will become a cornerstone of our portfolio.

Profile

This traditional Port-style wine began in 2012 with a single barrel and the addition of another barrel with each successive harvest. Our debut release is a “Solera” style blend of the 2012 through 2017 vintages (6 years). It is deep ruby coloured and starts with a nose of boysenberry preserves, stewed plums and hazelnuts. On the palate you will find vanilla, caramel and sweet smokiness. The luscious mouth feel, with medium acidity, will linger on your tongue long after the last drop passes it by. This will be the highlight of your evening.

Food Pairing

After a lovely meal, pair this wine with soft ripe cheese, smoked and salted nuts, and dark chocolate.

ALC 18.0% — PH 3.9 — TA 5.5 — RS 32.0

BOTTLING DATE September 10, 2018 — PRODUCTION 34 cases

SKU 185286 — UPC 626990329046



2182 Lakeside Road, Duncan, BC V9L 6M3

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