

# Estate 2017 Paula Sparkling

*Blue Grouse*  
ESTATE WINERY and VINEYARD

## Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

**Pinot Gris 39.5% | Cowichan Valley – Blue Grouse Estate**

Harvest Date: September 28, 2017 · Brix 20.0 · TA 6.5

**Ortega 34.5% | Cowichan Valley – Blue Grouse Estate**

Harvest Date: September 28, 2017 · Brix 20.0 · TA 6.5

**Müller-Thurgau 26% | Cowichan Valley – Blue Grouse Estate**

Harvest Date: October 9, 2017 · Brix 18.5 · TA 9.2

## Vineyard Notes

The grapes selected for our Paula Sparkling come from the Ortega block (see Ortega notes) and the Pinot Gris blocks (see Pinot Gris notes), with the Muller-Thurgau coming from a couple of rows adjacent to our oldest Pinot Gris vines. The blocks hosting these vines have a south-southwest aspect. The soils are Fairbridge, which varies from a fractured silt-loam to gravel and sand soil. The Pinot Gris and Muller-Thurgau rows have the widest spacing on the estate allowing for plenty of sunlight and excellent air flow. The grapes were hand harvested, with yields varying from 1.8 tons per acre (Pinot Gris) to 4.0 tons per acre (Ortega and Müller Thurgau).

## Winemaker's Notes

The Ortega and Pinot Gris were harvested together, later and a bit riper than usual due to the anticipated high acid in the Muller-Thurgau. The acid and alcohol were on target after assemblage and the flavour profile was as hoped. Following tirage, the wine was aged for 20 months prior to the first disgorgement then 22 and 24 months for the subsequent disgorgements. No dosage was added, and we would classify our sparkling as Brut.

## Profile & Food Pairing

This cuvée is a true representation of what the Blue Grouse Estate can produce. This sparkler starts with aromas of green apple, toast and a bit of earthy mushroom followed by flavours of caramel and creamy lemon curd with a fine mousse on the palate. Well balanced, and brut in style, this wine pairs well at the beginning of your meal with oysters or cheese and would be a lovely finish to your dinner paired with dessert. A truly unique Bubble!

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ALC 12.5% — PH 3.1 — TA 7.4 — RS 0.1

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BOTTLING DATE April/June/Aug 2020 — PRODUCTION 218 cases

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