Estate 2019 Pinot Gris



Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Pinot Gris 100% | Cowichan Valley – Blue Grouse Estate

Harvest Date: October 10, 2019 · Brix 22.3 · TA 6.7

Vineyard Notes

Our Pinot Gris vines are among the oldest on the Island (some 34 years old now). These fully mature vines are producing low volumes of high quality fruit. The Pinot Gris is found in two blocks both having southwest aspects. They are 100% organically farmed using alternate row cultivation, with minimal irrigation (the old vines are dry farmed). The Fairbridge soils vary from fractured silt-loam to gravel and sand. The grapes were hand harvested with a yield of 1.8 tons per acre.

The 2019 growing season was hot and dry, with a cool period and some rain in early September. This slowed ripening and allowed for full phenolic development and mature aromatics

Winemaker's Notes

Just over 30% of the juice was pressed off and placed into one-year old French oak barrels for fermentation, while the balance was fermented in stainless steel tanks. Both the wine in barrel and tank, went through spontaneous malolactic fermentation, which has contributed to the wine's richness. We expect the wine to develop further in the bottle and age for 3-5 years.

Profile & Food Pairing

This mature vine Pinot Gris, which went through full malolactic fermentation, boasts aromas of butterscotch and vanilla with a medium-long finish and fresh acidity. The wine's depth and body are a result of the about 30% exposure to new oak for 3 months. This wine will make a great pairing with any seafood, in particular fresh, local prawns or pancetta-wrapped halibut. An ocean of flavour!









