

Estate 2019 Siegerrebe

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Siegerrebe 100% | Cowichan Valley – Blue Grouse Estate

Harvest Date: September 12, 2019 · Brix 18.8 · TA 4.8

Vineyard Notes

Our Siegerrebe vines are fully mature vines at about 25 years old and producing high quality fruit. The grapes are found in two blocks both with a southwest aspect. They are 100% organically farmed using alternate row cultivation, with minimal irrigation (one block is dry farmed). The Fairbridge soils vary from fractured silt-loam to gravel and sand. The grapes were hand harvested with a yield of 4.1 tons per acre.

Early ripening Siegerrebe is always the first grape the Estate harvests. Its sugar accumulation is slow and is offset by diminishing acidity. The result is a short window of opportunity to pick at optimum ripeness.

Winemaker's Notes

The juice for this wine went through a 6-week fermentation cycle to retain aromatics. It was cold settled and then racked off. We used 100% stainless steel, with no malolactic fermentation.

Profile & Food Pairing

Siegerrebe, a cross between the Gewürztraminer and Madeleine Angevine varieties, is the most aromatic of our Estate grapes. On the nose it exhibits orange blossom, grapefruit, and melon, with a juicy mouth feel. Pair with delicate white fish, slightly spiced curry or a summer afternoon in the sunshine.

ALC 10.8% — PH 3.4 — TA 5.2 — RS 0.3

BOTTLING DATE March 2020 — PRODUCTION 170 cases

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