

Quill 2018 Rosé

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Gamay Noir 100% | Cowichan Valley

Harvest Date: October 10-12, 2018 · Brix 20.1 · TA 7.9

Winemaker's Notes

This Gamay Noir was harvested over 3 days so that each lot could be fermented on its skins for 18 hours before pressing to extract colour and complexity. After pressing, it was left to settle for 2 days and then the juice was racked off heavy lees. Fermentation occurred at a cool 15-20°C. No malolactic fermentation occurred.

Profile

Our winemaker's favourite, this Rosé is made from 100% Cowichan Valley Gamay Noir, which boasts aromas and flavours of wild forest strawberries.

Food Pairing

A complex, full flavoured wine that will pair perfectly with grilled fish, chicken or pizza.

ALC 12.3% — PH 3.1 — TA 7.7 — RS 3.7 — VQA

BOTTLING DATE March 2019 — PRODUCTION 410 cases

SKU 38927 — UPC 626990329213  VEGAN



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