

Blue Grouse



SPARKLING CUVEÉ 2020

COWICHAN VALLEY | VANCOUVER ISLAND

At Blue Grouse, we believe wine should be a reflection of its origin. Our approach is rooted in the Cowichan Valley, where we farm with care and intention, allowing the land and climate to guide our process. Vancouver Island offers a wild and layered landscape, shaped by ancient seabeds, volcanic and seismic activity, and glacial movement. The Mediterranean-like climate encourages slow, even ripening and helps preserve the bright, natural acidity that defines our wines. Serve chilled, open with care.

CELLARING

Blend Composition: 55% Müller-Thurgau, 17% Pinot Meunier, 15% Pinot Noir, 13% Chardonnay

Grapes from both traditional harvest happened throughout September. Gentle, whole-cluster pressings were fermented in stainless steel. After primary fermentation concluded, the base wine was blended then bottled under crown cap with the addition of a bit of yeast and sugar and allowed to ferment and slowly age over 4 years. At disgorgement in March of 2025, a 4g/L dosage was added to each bottle and finished with a cork.

VINEYARD Blue Grouse Estate – Lakeside and Petrolas Creek Vineyards

VINTAGE NOTES

2020 was slow to start with cool weather early in the season coming off a wet winter. Summer dried up a bit, but the season was cooler than average. At the end of summer, the sun came out and the days were warm, ripening a generous crop.

ALCOHOL	pH	TA	RESIDUAL SUGAR
11.1%	3.2	7.1 g/L	4.0 g/L

