

Quill 2020 Pinot Noir

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): British Columbia

Pinot Noir 54% | Vancouver Island – Cowichan Valley

Pinot Noir 34% | Okanagan Valley – Oliver

Gamay Noir 12% | Vancouver Island – Blue Grouse Vineyards

Vineyard Notes

The Cowichan Valley Pinot Noir is grown in Shownigan soils that are sandy, gravelly, and stoney in structure. The Okanagan Pinot Noir is grown in Parkhill soils that are sandy loam formed from fluvio-glacial deposits. The Gamay Noir comes from five rows planted in the original Blue Grouse site from vines that are more 30 years old. Quill wines are the result of partnerships with quality grape suppliers, with whom we have had long-standing relationships.

Winemaker's Notes


The two Pinot Noirs and Gamay Noir were fermented and allowed to develop separately before blending. Each was left on skins for four days, had no yeast added, and experienced only a small addition of nutrients. The three fermented separately, and the fermentation was completed in ten days. After pressing, the wine was moved into two-year-old French oak barrels to complete malolactic fermentation, followed by twelve months of aging in in French and American oak.

Profile & Food Pairing

The blending of a warm climate and cool climate results in a beautifully rounded wine with smooth silky tannins and a light body, the Gamay adds a slightly spicy note to the blend. On the palate look for caramel, berries, cherry, forest floor and baking spice. Pairs well with poultry or game birds like quail. It is also a nice match for salmon or a pasta dish.

ALC 12.5% — PH 3.7 — TA 6.7 — RS 0.7 — VQA

BOTTLING DATE June 2022 — PRODUCTION 400 cases

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