Quill 2020 Pinot Gris



Viticulture and Composition

Geographical Indication (GI): Vancouver Island Sub-GI: Cowichan Valley

Pinot Gris 100% | Cowichan Valley

Vineyard Notes

The Pinot Gris grapes came from three Cowichan Valley vineyards. Each with a different soil type, lending the wine to its unique terroir driven profile. The growers all have had long standing relationships with Blue Grouse and deliver fruit consistent with our quality requirements.

Winemaker's Notes

This wine was fermented in 3 separate stainless-steel tanks. Two tanks went through malolactic fermentation naturally, whereas the third did not. The three tanks were blended prior to bottling resulting in a lush, focused wine with a perfect balance.

Profile & Food Pairing

The presence of some malolactic fermentation gives this wine a fresh, medium body, with a nice touch of creaminess on the palate. Expect flavours of apple compote and lemon curd. This "sipper" is ideally paired with shellfish, an endive salad or Manchego cheese.



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