

# Quill 2021 Rosé Frizzante

*Blue Grouse*  
ESTATE WINERY and VINEYARD

## Viticulture and Composition

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

Gamay Noir 100% | Cowichan Valley

## Vineyard Notes

Blue Grouse has a longtime partnership with this grower who is located on the north end of Duncan in the Cowichan Valley. The soil classification is Cowichan consisting mainly of sediments described as silty loam.

## Winemaker's Notes

Our exciting new Frizzante was created by infusing our Rosé with CO<sub>2</sub> to give it a sparkle. The wine is inspired by our Quill Rosé, which is 100% Cowichan Valley Gamay Noir. The grapes were destemmed, crushed into tank, and left on skins for 24 hours before pressing. With the Valley's slightly higher acidity in mind, fermentation was stopped to maintain a little more sweetness and achieve a better balance. After fermentation, the wine was settled, racked, and aged for another three months on fine fermentation lees. The wine was finished by stabilizing, filtering, and bottling with in-line carbonation.

## Profile & Food Pairing

The Frizzante is light, spritzy, with a touch of sweetness. Its aromatics are raspberries and strawberries, and on the palate, rhubarb pie. It has balanced acidity and will make your taste buds dance. Enjoy this fizz with charcuterie, creamy cheeses, spring rolls, and poultry dishes! It was made to be enjoyed with loved ones and friends all summer long.


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ALC 11.5% — PH 3.3 — TA 7.8 — RS 10.1 — VQA

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BOTTLING DATE March 2022 — PRODUCTION 520 cases

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SKU 419906 — UPC 626852013611  VEGAN

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