

Quill 2021 Chardonnay

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): Vancouver Island

Sub GI: Cowichan Valley

Chardonnay 100% | Cowichan Valley

Vineyard Notes

This Cowichan Valley Chardonnay is grown in Hillbank soils that are silty to sandy silty and loamy in structure located in the Glenora area. We partner with quality grape suppliers, with whom we have had long standing relationships.

Winemaker's Notes

The grapes were brought in and destemmed into the press. After the juice had settled in the tank overnight, it was racked and warmed in preparation for yeast and transferred to barrels. We used eight barriques that were fourth fill and one 500L puncheon that was second fill. The wine fermented in barrel over four weeks and then went through spontaneous malolactic fermentation. The barrels were periodically stirred to incorporate the lees and add to the texture. The wine spent 8 months in French oak.

Profile & Food Pairing

Cheers to our first release of Cowichan Valley Chardonnay. This cool climate grown grape presents complex notes of minerality, tension from the acidity and creaminess from barrel aging. This light and elegant wine will pair well with trout amandine or halibut with white beans and a tomato vinaigrette.

ALC 11.5% — PH 3.4 — TA 6.7 — RS 0.1 — VQA

BOTTLING DATE June 2022 — PRODUCTION 240 cases

SKU 419909 — UPC 696852013666  VEGAN



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