

# Quill 2021 Off Dry White

*Blue Grouse*  
ESTATE WINERY and VINEYARD

## Viticulture and Composition

Geographical Indication (GI): Vancouver Island

Schönburger 49% | Vancouver Island – Comox Valley  
Gewürztraminer 36% | Vancouver Island – Cowichan Valley  
Ortega 15% | Vancouver Island – Cowichan Valley

## Vineyard Notes

Our 2021 blend brings together the best of Vancouver Island's Cowichan and Comox Valleys. It starts with Schönburger, this wine's special sauce, a unique grape not common on Vancouver Island which comes from our sole Comox Valley partner, who's small vineyard overlooks the Salish Sea. We then blended in Cowichan Gewürztraminer and 15% of our own estate Ortega to round things out. Our growers all have had long standing relationships with Blue Grouse and deliver fruit consistent with our quality requirements.

## Winemaker's Notes

Our winemaker's focus was to create something fresh and lively that pairs well with local food. However, it would not be out of place on the patio as an aperitif. The three grape varieties were fermented separately in stainless steel tanks prior to blending. After fermentation, the wine was settled, racked and aged for three months on fine fermentation lees.

## Profile & Food Pairing

This medium bodied wine boasts generous aromas of Granny Smith apple, peach, and citrus. The palate follows through with flavours of sweet peach, pear, and honey to complete this nicely balanced wine. Enjoy with spicy Asian or Indian cuisine, lightly poached pears or taking in some sun on a warm, summer afternoon.

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ALC 12.0% — PH 3.4 — TA 5.4 — RS 20.0

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BOTTLING DATE March 2022 — PRODUCTION 300 cases

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