

Quill 2021 Rosé

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

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

Vineyard Notes

Blue Grouse has had a longtime partnership with the growers supplying our Gamay Noir grapes. They are located in the northern part of the Cowichan Valley. The soil classification is Cowichan, which is mainly sediments described as silty loam. The 2021 season was one of the warmest in the Cowichan Valley and the Gamay grapes did not mind.

Winemaker's Notes


The Gamay Noir continues to be the work horse for our rosé. It was destemmed, crushed into tank and left on skins for 24 hours before pressing. It was with that slightly higher acidity in mind, that we stopped fermentation to maintain a little more sweetness to achieve a better balance. After fermentation, the wine was settled, racked, and aged for another three months on fine fermentation lees.

Profile & Food Pairing

This is a well-balanced wine, with flavours of strawberry, pink grapefruit, and forest floor on both the nose and palate. A lovely sipping wine on a warm summer day. For the adventurous, pair it with cedar-planked salmon or a watermelon and goat cheese salad.

ALC 11.5% — PH 3.3 — TA 7.8 — RS 4.1 — VQA

BOTTLING DATE March 2022 — PRODUCTION 850 cases

SKU 38927 — UPC 626852013604  VEGAN



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