

Quill 2021 Pinot Gris

Blue Grouse
ESTATE WINERY and VINEYARD

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, combining to deliver a unique terroir driven wine. 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 three separate stainless-steel tanks. One tank went through malolactic fermentation naturally, whereas the other two did not. The three tanks were blended prior to bottling resulting in a lush, focused wine with a perfect balance.

Profile & Food Pairing

The Cowichan Valley gives this wine its fresh acidity and the presence of some malolactic fermentation adds 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 halibut, shellfish, an endive salad or a hard cheese like Manchego.

ALC 12.0% — PH 3.2 — TA 6.6 — RS 3.3 — VQA

BOTTLING DATE March 2022 — PRODUCTION 325 cases

SKU 4487 — UPC 696852013574  VEGAN



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