

Blue Grouse



2022 PINOT NOIR

COWICHAN VALLEY | VANCOUVER ISLAND

PHILOSOPHY

The Blue Grouse Estate philosophy is “stewardship”. Our aim is to make everything we touch better than it was when we found it. We apply this to training our team on the environment that hosts our vineyard and home, the vines we grow, the wines we make, the infrastructure that supports the winery and vineyard, and the economics of our business model – everything.

CELLARING

The Pinot Noir grapes for this blend were hand-harvested through the end of September and into the middle of October. Grapes were either destemmed or fermented whole-cluster in terracotta amphorae or small square fermenters, keeping clones separate. Once fermented dry, the wine was drained off and put into barrel for malolactic fermentation. Wines aged for 20 months in nearly all neutral French oak barrel and puncheon. The final blend was lightly filtered and bottled in September 2024.

VINEYARD

100 % Pinot Noir – Cowichan Valley

FARMING

The Cowichan Valley has many microclimates that yield Pinot Noir wines with a diverse range of textures and aromas. The 2022 growing season started off wet during the spring months and transitioned into a cooler summer as the season progressed. What the weather lacked in warmth in the first half of the growing season was made up by generous yield and a warmer second half. Pinot Noir grapes were hand harvested from three vineyards, this blend is comprised of both warmer and cooler microclimates of the Cowichan Valley. The riper grapes from the Saison Vineyard bring lots of fresh red fruit aromas while the grapes from the historic Kiltz Vineyard and Blue Grouse’s younger plantings Pinot Noir plantings bring tension, acid, and a savory leafiness to the blend.



ALCOHOL
12.0%

TA
5.2 g/L

PH
3.31

RESIDUAL SUGAR
0.2 g/L

