

Blue Grouse



2023 PINOT GRIS

COWICHAN VALLEY | VANCOUVER ISLAND

PHILOSOPHY

The Blue Grouse Estate Winery's 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

Made with 100% Cowichan Valley grown Pinot Gris this blend was 80% fermented and aged in concrete tanks to preserve fruit purity and maintain a fresh, mineral-driven profile. The remaining 20% was fermented and aged in second-fill French oak barrels and puncheons to add depth and texture. A mixture of inoculated and indigenous yeasts were used in a slow and cool ferment to protect aromas, partial malolactic conversion was carried out to round acid.

VINEYARD

Despite a winter cold snap, the coastal climate protected our vines leading to a normal to slightly late budbreak. Warmer spring temperatures resulted in early flowering, and a hot, dry summer created ideal ripening conditions to develop flavours without compromising acidity. The grapes for this Pinot Gris wine were harvested early October from our estate vineyards as well as grower vineyards, including Saison.

ALCOHOL
12.0%

TA
5.6 g/L

pH
3.31

RESIDUAL SUGAR
1.3 g/L



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