

Blue Grouse

2023 Chardonnay

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

Our Chardonnay grapes, hand-harvested in mid-October, undergo a meticulous élevage process to capture the essence of our terroir. After whole-cluster pressing, the juice is allowed to settle overnight before being racked into barrels. A slow, cool fermentation follows, with occasional bâtonnage (lees stirring) to enhance complexity. This wine undergoes 100% barrel fermentation and is aged for 11 months in a harmonious blend of French and American oak, allowing it to mature and develop a beautifully balanced and nuanced profile.

VINEYARD

100 % Chardonnay – Cowichan Valley

FARMING

The Cowichan Valley boasts a few select vineyards cultivating Chardonnay, and this vintage marks the first to feature fruit from Blue Grouse’s very own estate-grown Chardonnay.

Sustainably farmed using a variety of organic and sustainable practices.



ALCOHOL
12.0%

TA
7.4 g/L

PH
3.23

RESIDUAL SUGAR
0.35 g/L