

QUILL 2017 Rosé

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Gamay Noir 68% | VANCOUVER ISLAND – COWICHAN VALLEY
Harvest Date: October 4, 2017 · Brix 21.5 · TA 6.5

Pinot Noir 32% | VANCOUVER ISLAND – COWICHAN VALLEY
Harvest Date: October 14, 2017 · Brix 21.5 · TA 6.3

Winemaker's Notes

The Pinot Noir and Gamay Noir were fermented separately then blended. Each wine was made using the contact method. The grapes were crushed and left to soak on their skins for 18 hours to extract colour. The juice was then pressed off the must and treated like a white wine. Fermentation occurred at a cool 15-21°C. No malolactic fermentation occurred.

Profile

A complex, full-flavoured Rosé which boasts aromas of wild forest strawberries and herbs with a peppery kick on the palate.

Food Pairing

Pairs perfectly with grilled fish, sausages or chicken.

ALC 12.0% — PH 3.62 — TA 6.6 — RS 1.1

BOTTLING DATE March 2018 — PRODUCTION 440 cases

SKU 38927 — UPC 626990329091  VEGAN



2182 Lakeside Road, Duncan, BC V9L 6M3

P: 250-743-3834 | F: 250-743-3836 | info@bluegrouse.ca