

Quill 2019 Pinot Gris

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Pinot Gris 50% | Cowichan Valley – Central
Harvest Date: September 27, 2019 · Brix 20.5 · TA 6.7

Pinot Gris 50% | Cowichan Valley – North
Harvest Date: October 1, 2019 · Brix 21.3 · TA 6.8

Vineyard Notes

The two Pinot Gris sources are from different sides of the Cowichan Valley 5 kilometers apart, one 16 kilometers northeast of our estate (north valley) and the other 14 kilometers northwest of our estate (mid-valley). Both have long standing relationships with Blue Grouse.

Winemaker's Notes

The two lots of Pinot Gris making up this wine were harvested at different times to take best advantage of the unique sites and distinct flavour profiles each exhibit. The grapes were fermented in stainless steel tanks and went through malolactic fermentation spontaneously. They were racked off heavy lees, blended and left to age on fine lees for another 3 months to enhance mouth feel and complexity.

Profile & Food Pairing

Fresh and lively, this Pinot Gris has aromas of ripe pear and honey, with tropical fruit on the palate. The extended lees contact imparts a creamy medium body to the wine. We suggest pairing this wine with a summer night, the beach, fresh crab and good company.

ALC 12.5% — PH 3.1 — TA 6.2 — RS 0.8 — VQA

BOTTLING DATE March 2020 — PRODUCTION 410 cases

SKU 4487 — UPC 626990329329  VEGAN



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