



Blue Grouse

BACCHUS 2024

COWICHAN VALLEY | VANCOUVER ISLAND | VQA

At Blue Grouse, we believe wine should be a reflection of its origin. Our approach is rooted in the Cowichan Valley, where we farm with care and intention, allowing the land and climate to guide our process. Vancouver Island offers a wild and layered landscape, shaped by ancient seabeds, volcanic and seismic activity, and glacial movement. The Mediterranean-like climate encourages slow, even ripening and helps preserve the bright natural acidity that defines our wines.

CELLARING

Crafted from 100% Bacchus grown at Blue Grouse Ranch in the Cowichan Valley, the final wine is a blend of different fermentation and aging vessels. Used French oak barrels and puncheons add texture and weight while stainless brings intense aromas and laser-like acidity. No malolactic fermentation was used to preserve purity and freshness.

VINEYARDS

100% Bacchus – Sourced from Blue Grouse Ranch, Cowichan Valley

VINTAGE NOTES

A cool spring and slow-developing summer in 2024 brought a steady, even pace to the growing season. Though challenging at times, these conditions created ideal ripening windows for aromatic white varieties like Bacchus. This vintage delivers vibrant lime zest, white peach, light white flowers, and hints of wild herbs. The palate is bright and mineral with crisp acidity, subtle texture, and a clean, persistent finish.



ALCOHOL	pH	TA	RESIDUAL SUGAR
11.5%	3.16	6.8 g/L	0.2 g/L

