

# Blue Grouse



## Charme De L'île – Rosé

COWICHAN VALLEY | VANCOUVER ISLAND

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

100% Vancouver Island grapes from our Blue Grouse Estate and Grower partners make up this blend of Pinot Noir, Gamay Noir, and Pinot Gris. Each lot of grapes is vinified separately and selected to blend into a juicy, vibrant wine. Once the blend is made, the wine undergoes a second fermentation in stainless steel tank – the result is a sparkling wine that captures the “Charm” of our wine growing region. A sugar dosage is added before the bottle is finished with a cork.

### VINEYARD

Vancouver Island is a cool wine growing region with a short and intense season. The maritime influence from our close proximity to the Pacific Ocean helps protect vineyards from hard freezes in winter and cool during hot summer days. Our vineyard soils originate from both volcanic and ocean sediment that has further evolved through glacial fluvial activity over many millennia.

**ALCOHOL**  
12.0%

**TA**  
7.7 g/L

**PH**  
3.20

**Residual Sugar**  
10 g/L



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