

# Blue Grouse



## Charme De L'île – White Blend

VANCOUVER ISLAND | BRITISH COLUMBIA VQA

At Blue Grouse, we believe wine should reflect 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

Made with a blend of 100% Vancouver Island grapes from both Blue Grouse Estate and growers this bubbly white blend is comprised of Vancouver Island's ziest aromatic white varieties – Ortega, Schönburger, Pinot Gris, and Bacchus are the usual components – however each bottling varies a bit. The grapes are destemmed, juice pressed off the skins and then fermented in stainless steel tanks to preserve aromas. The dry, finished wine was then mixed with a bit of sugar and yeast and allowed to ferment in a sealed tank. With nowhere for the carbon dioxide to escape, as the wine ferments for a second time, the pressure climbs as more bubblers are created. The bubbly wine was moved carefully to bottle and finished with a cork.

### VINEYARD

Vancouver Island is a cool growing region producing wines with natural acidity. The maritime influence helps keep the vineyard warm in the winter and cool in the summer, allowing for steady ripening and protection from very cold temperatures. The slow ripening during the growing season produces a fun and zesty sparkling wine with intense aromas and juicy flavors of melon, lychee and peach candy.

ALCOHOL  
12.0%

TA  
7.7 g/L

PH  
3.20

RESIDUAL SU GAR  
8.0 g/L



2182 Lakeside Road, Duncan, BC V9L 6M3 | P: 250-743-3834 | [info@bluegrouse.ca](mailto:info@bluegrouse.ca)

©2024 Blue Grouse Estate Winery