

Blue Grouse



Charme de L'île - Rose

COWICHAN VALLEY | VANCOUVER ISLAND

PHILOSOPHY

The Blue Grouse Estate Winery's philosophy is "stewardship". Our aim is to make everything we touch better than it was when we found it. We apply this to training our team on the environment that hosts our vineyard and home, the vines we grow, the wines we make, the infrastructure that supports the winery and vineyard, and the economics of our business model – everything.

CELLARING

Made with 100% Cowichan Valley Gamay Noir, the grapes for this wine were hand-harvested and destemmed before being left to soak overnight in tank. As the night progressed, more of the color from skins permeated the sweet juice, yielding the electric color. The juice was then pressed off the skins and fermented in stainless steel tanks to preserve freshness and 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 fermented for a second time, the pressure climbed creating lots of bubbles. A light dosage was added at bottling.

VINEYARD

The Cowichan Valley 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 wines with intense aromas, vibrant color, and juicy flavours of cranberry, rose, and pomegranate.



ALCOHOL
12.0%

TA
8.3 g/L

PH
3.13

RESIDUAL SUGAR
8.0 g/L



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