

Blue Grouse

QUILL - Q WHITE

British Columbia | Canada

PHILOSOPHY

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

Grapes for this blend span multiple vintages, allowing the expression of the sites to shine across growing seasons. This blend is comprised of wines fermented in all three stainless steel tanks, neutral barrels, and concrete cubes. In pursuit of balancing acid, malolactic conversion was inhibited in some wines while allowed to proceed in others. A bit of sugar was left to round out the palate and add to its juicy flavours.

VINEYARD

Sourced from Vineyards in the Cowichan Valley and Comox Valley

FARMING

Our philosophy is to be stewards of the many vineyard sites we source grapes from - our own and our growers'. Producing wines across vintages is a testament to the strong, sustainable relationships we have with our growers. Each year we can reminisce about the mark each growing season leaves on the grapes and a bit later, the finished wines. Sharing the wines from more than one season allow us to remember the hard work and sunshine from both then and now.

ALCOHOL	TA	PH	RESIDUAL SUGAR
12.0%	5.7 g/L	3.23	10.5 g/L

