



Blue Grouse

PINOT GRIS 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% Pinot Gris grown on our estate and select partner vineyards - Enrico and Saison. Each site was harvested and vinified separately to preserve nuance and complexity. Fermentation and aging took place in a mix of concrete and neutral French oak. A portion of the wine underwent malolactic fermentation to build roundness and balance the natural acidity.

VINEYARD

100% Pinot Gris - Sourced from Blue Grouse Estate, Enrico, and Saison Vineyards

VINTAGE NOTES

The 2024 growing season unfolded with a cool spring and a steady, slow-ripening summer. These conditions gave Pinot Gris ample time to develop expressive aromatics and layered texture. Blue Grouse Estate is home to some of the oldest Pinot Gris vines in British Columbia, it is this portion of the blend that anchors the minerality in the final blend. The nose shows sweet acacia flower, cantaloupe candy, and wet stone. On the palate, crisp acidity is balanced by citrus peel and a pronounced mineral finish.



ALCOHOL	pH	TA	RESIDUAL SUGAR
11.5%	3.34	7.7 g/L	1.0 g/L

