

Blue Grouse



QUILL WHITE BLEND 2024

COWICHAN VALLEY | VANCOUVER ISLAND

We are 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. Our Quill White Blend is a culmination of the vintage's most expressive and juicy white wines that are selected and blended for balance and pure enjoyment.

CELLARING

After pressing, we keep wines separate until we can assemble this unique blend. Fermentation and ageing in barrels and stainless-steel tanks aiming for both aromas and texture with the different vessels. Each wine is considered during blending in the pursuit of creating the most expressive and balanced blend.

VINEYARD

59% Ortega – Cowichan Valley
15% Schönburger – Comox Valley
15% Pinot Gris – Cowichan Valley
11% Müller Thurgau – Cowichan Valley

VINTAGE NOTES

2024 was a very cool vintage with enough sunshine to ripen the white grapes that made it into this blend. Schönburger is a cross of Pinot Noir and Muscat and produces wines with amazing aromas and flavours from Comox Valley. The Cowichan Valley Ortega and Pinot Gris contribute aromas and bring acidity and mineral finish.



ALCOHOL

11.5%

pH

3.24

TA

6.5 g/L

RESIDUAL SUGAR

8.2 g/L

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