

Blue Grouse



ROSÉ 2024

COWICHAN VALLEY | VANCOUVER ISLAND

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

Grapes for this blend were sourced from both estate-grown and grower vineyards across the Cowichan Valley. Each variety was harvested and fermented separately to preserve nuance and balance in the final blend. Fermentation and aging took place in a mix of stainless steel, neutral French oak barrels, and concrete tank. A portion of the wine underwent partial malolactic fermentation to enhance mouthfeel and balance the wine's natural acidity.

VARIETALS

63% Pinot Noir, 15% Pinot Gris, 12% Gamay Noir, 10% Chardonnay

VINTAGE NOTES

A cool spring in 2024 delayed bud break, followed by a similarly cool summer that brought slow, steady ripening across the Cowichan Valley. Weather shifts kept both vineyard and winery teams on their toes, making 2024 a vintage of precision and adaptability. The result is a bright, expressive rosé with lifted aromatics of grapefruit peel, rosehip, and red berries. On the palate, zesty citrus and floral notes meet a creamy texture and crisp acidity. This vintage captures the freshness and energy of the island in every glass.

ALCOHOL	pH	TA	RESIDUAL SUGAR
11.0%	3.2	8.2 g/L	1.9 g/L

