

Blue Grouse



2023 CHARDONNAY

COWICHAN VALLEY | VANCOUVER ISLAND

PHILOSOPHY

The Blue Grouse Estate 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

Our Chardonnay grapes, hand-harvested in mid-October, undergo a meticulous élevage process to capture the essence of our terroir. After whole-cluster pressing, the juice is allowed to settle overnight before being racked into barrels. A slow, cool fermentation follows, with occasional bâtonnage (lees stirring) to enhance complexity and fullness on the palate. This wine undergoes 100% barrel and puncheon fermentation and was aged for 11 months in a harmonious blend of new and neutral French oak. Full malolactic conversion.

VINEYARD

100 % Chardonnay – Cowichan Valley

FARMING

The Cowichan Valley is home to a handful of Chardonnay vineyards, and it is with much excitement that 2023 marks the first vintage to feature grapes from Blue Grouse’s very own estate-grown Chardonnay. While the vines are still young, their flavour and aroma density in this warmer vintage brings promise for vintages to come after the 2023 is gone. The farming of young vines is one of balance and patience: focusing quality over yield is the approach we are taking to establish our vineyards for decades of delicious wines to come.



ALCOHOL
12.0%

TA
7.4 g/L

PH
3.23

RESIDUAL SUGAR
0.35 g/L