

Blue Grouse

2023 ROSÉ

COWICHAN VALLEY | VANCOUVER ISLAND

PHILOSOPHY

The 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

Made with 85% Pinot Noir and 15% Gamay Noir grown in the Cowichan Valley. Both varieties were hand-harvested then destemmed. Before pressing, the grapes were left in contact with the skins of the grapes. With time, the colour from the skins was extracted into the clear juice turning it a vibrant pink. When the ideal color was achieved, the juice was pressed off skins and the blush-colored juice fermented in stainless steel tanks. The wines were aged in tank for 7 months before blending and bottling.

VINEYARD

Gamay Noir – Deol Vineyard – North Cowichan Valley

Pinot Noir – Enrico Vineyard – Cowichan Valley

FARMING

Gamay and Pinot Noir were sourced from the Cowichan Valley. Both vineyard sites are near or on the valley floor allowing vines to take up water from the fertile, moist soils. The cooler nights and warmer days in the sunny 2023 growing season allowed the grapes to maintain acidity while ripening to express fruity and floral aromas with an equally fruit-forward and juicy palate.



ALCOHOL	TA	pH	RESIDUAL SUGAR
12.0%	7.0 g/L	3.29	0.3 g/L