

NV QUILL WHITE

British Columbia

PHILOSOPHY

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

A blend of Pinot Gris, Ortega, Schonberger, and some Chardonnay this blend from 2 vintages (2022/2023) was fermented 90% in stainless steel and 10% in oak for 10 months. A bit of sugar is left in this wine to balance the natural acidity and enhance the fruitiness.

VINEYARD

Blue Grouse Kiltz Vineyard, Deol Vineyard (Cowichan Valley) Green Gage Vineyard (Comox Valley)

FARMING

The 2022 growing season started off wet during the spring months and transitioned to a cooler summer as the season progressed. What the weather lacked in warmth during the first half was made up by a warmer second half and a generous yield. During the 2023 growing season, despite a winter cold snap, the coastal climate protected our vines, leading to a normal to slightly late bud break. Warmer spring temperatures resulted in early flowering, and a hot, dry summer created ideal ripening conditions.

RESIDUAL SUGAR

10.5 g/L

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82 Lakeside Road, Duncan, BC V9L 6M3 | P: 250-743-3834 | info@bluegrouse.ca