

Blue Grouse



2023 RESERVE PINOT GRIS

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 100% Cowichan Valley-grown Pinot Gris, this blend was fermented in both concrete (75%) and neutral French oak (25%). A mixture of inoculated and indigenous yeasts were employed to carry out a slow, cool fermentation protecting aromas. A portion of the blend was put through malolactic conversion to round the palate and balance the bright acidity. What sets this blend apart is its minerality, bountiful aromas, and presence on the palate.

VINEYARD

Blue Grouse Estate Vineyard, Enrico Vineyard, Saison Vineyard

FARMING

Despite a winter cold snap, the coastal climate protected our vines leading to a normal to slightly late budbreak. Warmer spring temperatures resulted in early flowering, and a hot, dry summer created ideal ripening conditions to develop flavours without compromising acidity. The grapes for this Pinot Gris were harvested early October from our estate vineyards as well as local growers.



ALCOHOL
12.0%

TA
5.7 g/L

PH
3.32

RESIDUAL SUGAR
0.3 g/L

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