

Quill 2019 Pinot Noir

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): British Columbia

Pinot Noir 78% | Okanagan – Oliver

Pinot Noir 22% | Vancouver Island – Cowichan Valley

Vineyard Notes

The Cowichan Valley Pinot Noir is grown in Shawnigan soils that are sandy, gravelly, and stoney in structure. The Okanagan Pinot Noir is grown in Parkhill soils that are sandy loam formed from fluvio-glacial deposits. We partner with quality grape suppliers, with whom we have had long standing relationships.

Winemaker's Notes


The two Pinot Noirs were fermented and allowed to develop separately before blending. Each was left on skins for four days, had no yeast added, and experienced only a small addition of nutrients. Fermentation was completed in ten days. After pressing, the wine was moved into two-year old French oak barrels to complete malolactic fermentation, which was followed by twelve months of aging in in French and American oak.

Profile & Food Pairing

The blending of a warm climate and cool climate results in a beautifully rounded wine with smooth silky tannins and a light body. On the palate look for caramel, berries, cherry, forest floor and baking spice. Pairs well with poultry or game birds like quail. It is also a nice match for salmon or a pasta dish.

ALC 12.5% — PH 3.8 — TA 5.3 — RS 0.7 — VQA

BOTTLING DATE March 2021 — PRODUCTION 475 cases

SKU 438028 — UPC 626990423508  VEGAN



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