

Quill 2019 Q Red

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): British Columbia

Cabernet Franc 46% | Okanagan – Oliver

Merlot 34% | Okanagan – Oliver

Marechal Foch 20% | Vancouver Island – Cowichan Valley

Vineyard Notes

The Merlot and Cabernet Franc are single vineyard Okanagan fruit from our grape growing partner just north of the town of Oliver. The vines grow in Parkhill soil, which is sandy loam formed from fluvial deposits. The Marechal Foch is from a single vineyard in the Cowichan Valley about 14 kilometers northwest of our own estate (mid-valley). The vines are grown in Fairbridge soil that is made up of silty loam. Both are quality grape suppliers who have long standing relationships with Blue Grouse.

Winemaker's Notes


Each grape variety was handled and fermented separately. The Merlot and Cabernet Franc were allowed to soak for two days and then heated to initiate a natural fermentation. The high brix reading from these grapes forced a second inoculation with cultured yeast halfway through the process to ensure they fermented to dryness. The Marechal Foch was immediately inoculated with yeast and finished fermenting to dryness in 8 days. The wines were pressed separately and racked to a combination of American and French oak barrels. Each of the three wines were aged for 12 months in barrel and then the individual components blended to create the final wine.

Profile & Food Pairing

This is a robust red blend. Expect to find flavours of blueberry pie and cassis on the nose and palate. The wine is juicy and slightly herbaceous, with medium tannins. It will pair perfectly with most things barbecued. We suggest you give bison burgers or beef steak a whirl.

ALC 13.1% — PH 3.7 — TA 6.3 — RS 0.6 — VQA

BOTTLING DATE May 2021 — PRODUCTION 755 cases

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