

Quill 2020 Q White

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): British Columbia

Riesling 32.5% | Okanagan – East Kelowna

Schönburger 22.5% | Vancouver Island – Comox Valley

Pinot Blanc 16.5% | Okanagan – East Kelowna

Gewürztraminer 15% | Vancouver Island – Cowichan Valley

Gewürztraminer 13.5% | Okanagan – East Kelowna

Vineyard Notes

Our 2020 blend brings the best of British Columbia. We partner with quality grape suppliers, with whom we have had long standing relationships. The Schönburger is our special sauce for this wine, a unique grape not common on Vancouver Island. It comes from our sole Comox Valley partner, who's small vineyard overlooks the Salish Sea.

Winemaker's Notes


The winemaker's focus was to create something fresh and lively that pairs well with local food. However, it is not out of place on the patio, as an aperitif. The wine went through partial malolactic fermentation and retains a slight kiss of residual sugar for the perfect balance.

Profile & Food Pairing

This wine is a unique blend of the Cowichan and Okanagan valleys. It is a well-balanced, light to medium bodied blend, with notes of white peaches, pineapple, and jasmine. We recommend you pair it with halibut and a tropical salsa.

ALC 12.0% — PH 3.2 — TA 67.0 — RS 3.5 — VQA

BOTTLING DATE March 2021 — PRODUCTION 500 cases

SKU 494880 — UPC 626990423539  VEGAN



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