

Quill 2020 Rosé

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): Vancouver Island

Sub-GI: Cowichan Valley

Gamay Noir 100% | Cowichan Valley

Vineyard Notes

Blue Grouse has a longtime partnership with this grower who is located on the north end of Duncan. The soil classification is Cowichan, which are mainly sediments described as silty loam. It was a bit of a cooler season in 2020 so the grapes maintained a fair amount of acidity.

Winemaker's Notes


The Gamay Noir continues to be the work horse for our rose. It was destemmed, crushed into tank and left on skins for 24 hours before pressing. It was with that slightly higher acidity in mind, that we stopped fermentation to maintain a little more sweetness to achieve a better balance. After fermentation, the wine was settled, racked, and aged for another three months on fine fermentation lees.

Profile & Food Pairing

This is a well-balanced wine, with flavours of strawberry, pink grapefruit, and forest floor on both the nose and palate. A lovely sipping wine on a warm summer day. For the adventurous, pair it with cedar-planked salmon or a watermelon and goat cheese salad.

ALC 12.0% — PH 3.4 — TA 7.5 — RS 3.0 — VQA

BOTTLING DATE March 2021 — PRODUCTION 520 cases

SKU 38927 — UPC 626990423522  VEGAN



2182 Lakeside Road, Duncan, BC V9L 6M3

P: 250-743-3834 | info@bluegrouse.ca