

# QUICK FACTS

WINERY	Blue Grouse Estate Winery and Vineyard
FOUNDED	Vines planted in 1983, Winery founded in 1990, new ownership in 2012
ADDRESS	2182 Lakeside Road Duncan, BC, V9L 6M3
WINE SHOP HOURS	Daily from 11:00 - 5:00 pm (May to October) and at the Duncan Farmers Market every Saturday from 10:00 am – 2:00 pm. Otherwise by appointment. Visit our website for Fall, Winter and Spring hours.
PHONE NUMBER	1-250-743-3834
EMAIL	info@bluegrouse.ca
WEBSITE	www.bluegrouse.ca
FACEBOOK	facebook.com/BlueGrouseWines
TWITTER	@BlueGrouseWines
INSTAGRAM	@BlueGrouseWines

## WINES

Blue Grouse currently produces a focused portfolio of white and red wines from vines that have been growing in the Cowichan Valley for more than 20 years – varietals that capture the essence of the vineyards' climate and soil. The white wine portfolio currently includes single varietal Pinot Gris, Ortega, Siegerrebe and Bacchus, while the estate red line-up includes Pinot Noir and Black Muscat. A traditional method sparkling wine, named 'Paula' was released in 2015. A second label – Quill – was introduced in 2014, allowing winemaker Bailey Williamson to blend estate and non-estate grapes from Vancouver Island with specially selected grapes from the Okanagan. Quill wines currently include a dry and an off-dry white blend, a Riesling, a red blend and a 100% Island-sourced Gamay Noir Rosé.





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OWNERS	The Brunner Family (Paul, Cristina and Paula)
WINEMAKER	Bailey Williamson
OFFICE MANAGER	Jenny Garlini
VINEYARD MANAGER	Paul Biffin
TASTING ROOM MANAGER	Derek Malawsky

## HISTORY OF THE VINEYARDS

Blue Grouse sources estate grapes for its eponymous label exclusively from its 45 acre property, which was purposefully selected in 1977 as an ideal site for growing vitis vinifera grapes.

Pioneering Island viticulturist John Harper planted an experimental vineyard on the Blue Grouse site in 1977 trialing upwards of 150 different types of grape vines, some of which are still in production. In 1988, the vineyard was purchased by the Kiltz Family, who released the first wines under the Blue Grouse label in 1990. Most of these wines were from rejuvenated vines from the original plantings.

There are currently six-and-a-half acres planted to vine, with another two acres currently in development, set to be harvested for wine production in 2017, primarily Bacchus and Ortega. Six additional acres are to be planted in Spring / Summer 2016. The estate vineyard currently grows Pinot Noir, Pinot Gris, Ortega, Bacchus, Siegerrebe, Gamay Noir, Black Muscat, Pearl of Csaba and Müller-Thurgau. Many of the vines are more than 20 years old, most of which were propagated on their own vinifera rootstock. Selected vines, including the Pinot Gris, were propagated on 3309 (Riparia x Rupestris) rootstock, which allows for moderate vigour over a variety of soil types.

## AVERAGE CASE PRODUCTION

In a good year, the vineyard produces approximately 1800 cases under the estate Blue Grouse label, with the Quill wines adding an additional 1000-1500 cases annually.

## DESIGNATED VITICULTURAL AREA

Cowichan Valley, Vancouver Island.

## SOIL TYPE & ASPECT

Detailed analysis of the vineyard soils is ongoing under the direction of noted soil specialist Dr. Pedro Parra, which will further allow the Blue Grouse team to select, grow and vinify the correct vines that suit the soil. Generally, the site features three distinct soil types: Fairbridge (silty loam with elements of marine deposits), Hillbank (similar to Fairbridge, but with better drainage characteristics) and Qualicum (gravelly loam with excellent drainage). There are also seams of clay and gravel through parts of the vineyard. Other soils include deposits from glacial till and old riverbeds, which are free-draining and well-suited for growing grapes. The vineyards are planted on one of the sunniest slopes in the Cowichan Valley, on a south-south-west aspect.

