

Quill 2018 Gamay Noir

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Gamay Noir 100% | Vancouver Island – Cowichan Valley

Harvest Date: October 10, 2018 · Brix 20.8 · TA 9.2

Vineyard Notes

The growing season started wet and cool, with a delayed bud burst. However, this was followed by plenty of sun for flowering and July had enough days over 30°C to make for good grape development. Veraison occurred in late August and harvest took place in October making for excellent phenolic development.

Winemaker's Notes


Fermentation was completed in 10 days after two days of cold soaking the must. The wine was pressed to tank, settled and then transferred to neutral French oak barrels to commence malolactic fermentation. It was aged for 10 months in barrel before aging a further 6 months in tank.

Profile & Food Pairing

This wine is fresh and lively, sporting aromas of black currant, cherry and red plum. On the palate, it is light and juicy with moderate to low tannins. For winter and early spring we recommend you serve this wine at room temperature with roast chicken or charcuterie. In summer serve it slightly chilled with lighter fare such as grilled fish and vegetables.

ALC 11.5% — PH 3.2 — TA 7.0 — RS 4.0 — VQA

BOTTLING DATE February 2020 — PRODUCTION 380 cases

SKU 303818 — UPC 626990329244  VEGAN



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