

Quill 2018 Q Red

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): British Columbia

Merlot 75% | Okanagan – Oliver

Harvest Date: October 18, 2018 · Brix 25.0 · TA 5.0

Cabernet Franc 11.5% | Okanagan – Oliver

Harvest Date: October 19, 2018 · Brix 24.0 · TA 5.5

Marechal Foch 13.5% | Vancouver Island – Cowichan Valley

Harvest Date: October 3, 2018 · Brix 22.0 · TA 8.2

Vineyards Notes

The Merlot and Cabernet Franc are single vineyard Okanagan fruit purchased from our grape growing partner just north of the town of Oliver. The Marechal Foch is from a single vineyard in the Cowichan Valley about 14 kilometers northwest of our own estate (mid-valley). Both are quality grapes 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 robust red wine exhibits aromas of caramel, black cherry and licorice with rich cocoa and cloves on the finish. Crank up the BBQ and pair this wine with grilled steak, veggie or lamb burgers.

ALC 14.0% — PH 3.5 — TA 5.9 — RS 0.5 — VQA

BOTTLING DATE April 2020 — PRODUCTION 1,100 cases

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