

Quill 2019 Rosé

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): British Columbia

Gamay Noir 67% | Cowichan Valley

Harvest Date: October 5, 2019 · Brix 19.5 · TA 8.2

Pinot Noir 27% | Cowichan Valley

Harvest Date: October 18, 2019 · Brix 22 · TA 4.0

Pinot Noir 6% | Okanagan Valley (Oliver)

Harvest Date: October 18, 2019 · Brix 22 · TA 4.0

Vineyard Notes

The Cowichan Valley Gamay Noir and Pinot Noir come from separate vineyards 5 kilometers apart on different sides of the valley, one 16 kilometers northeast of our estate (north valley) and the other 14 kilometers northwest of our estate (mid-valley). Both are quality grapes suppliers who have long standing relationships with Blue Grouse. The Okanagan Pinot Noir is from our grape growing partner just north of the town of Oliver.

Winemaker's Notes

The Gamay Noir continues to be the work horse for our rosé. It was destemmed into tank and left on skins for 36 hours before pressing. The two Pinot Noirs were each destemmed into the press and then left over night for 12 hours. Each of the three wines was fermented separately, left to age in tank and then then blended prior to bottling.

Profile & Food Pairing

This rose opens with aromas of strawberry and rhubarb. Fresh and lively on the palate with a savoury note. This complex, full-flavoured rose will pair well with grilled fish, chicken or pizza. Another winner!

ALC 11.5% — PH 3.3 — TA 7.1 — RS 2.5 — VQA

BOTTLING DATE March 2020 — PRODUCTION 700 cases

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