

Estate 2019 Ortega

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Ortega 100% | Cowichan Valley – Blue Grouse Estate

Harvest Date: September 19-20, 2019 · Brix 20.5 · TA 4.9

Vineyard Notes

Ortega is a cross between Siegerrebe and Müller-Thurgau (itself a cross between Riesling and Madeleine Royale). The majority of grapes come from vines at least 25 years old, fully mature and at the peak of their production. However, for the first time this wine will include grapes from vines planted in 2014. The Ortega block has a southwest aspect, is 100% organically farmed using alternate row cultivation, with 50% of the block dry farmed. The Fairbridge soils vary from fractured silt-loam to gravel and sand. The grapes were hand harvested with a yield of 4.0 tons per acre.

Winemaker's Notes

The wine was fermented in three parts, one of which was stopped early, leaving about 8 grams of residual sugar. The other two parts were fermented long and slow to dryness in stainless steel tanks. All three wines were blended together to enhance the aromatics and mouthfeel. No malolactic fermentation occurred, but the wine was left on the lees for a further two months.

Profile & Food Pairing

Ortega is Vancouver Island's signature grape and this wine is its perfect ambassador. It reflects the best that the Cowichan Valley's warm summers can deliver. The delicate floral and orange-peel aromas are supported by a medium body that finishes with buttery caramel notes. We recommend pairing it with oysters on the half shell or your favourite seafood.

ALC 11.6% — PH 3.2 — TA 5.2 — RS 3.6 — VQA

BOTTLING DATE March 2020 — PRODUCTION 525 cases

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