

# Estate 2018 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 26-29, 2018 · Brix 20.5 · TA 5.1

## Winemaker's Notes

Ortega is a cross between Siegerrebe and Müller-Thurgau (itself a cross between Riesling and Madeleine Royale). The vines are self-rooted, at least 25 years old, fully mature and at the peak of their production. They yield high quality, authentic wine from the Cowichan Valley. Fermentation was long, slow and cool in 100% stainless steel tanks. No malolactic fermentation occurred, but the wine was left on the lees for a further two months.

## Profile

These Estate grapes reflect the best that warm Cowichan Valley summers can deliver. Ortega is Vancouver Island's signature grape and this wine is its perfect ambassador. The delicate floral and orange-peel aromas are supported by a medium body that finishes with buttery caramel notes.

## Food Pairing

Pair it with oysters on the half shell or your favourite seafood.


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ALC 13.0% — PH 3.2 — TA 6.1 — RS 2.6 — VQA

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BOTTLING DATE March 2019 — PRODUCTION 360 cases

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SKU 969600 — UPC 626990329275  VEGAN

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2182 Lakeside Road, Duncan, BC V9L 6M3

P: 250-743-3834 | F: 250-743-3836 | [info@bluegrouse.ca](mailto:info@bluegrouse.ca)