

Estate 2020 Ortega

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): Vancouver Island
Sub-GI: Cowichan Valley

Ortega 100% | Cowichan Valley – Blue Grouse Estate
Harvest Date: September 28, 2020 – Brix 20.5 · TA 4.5

Vineyard Notes

Ortega is a cross between Siegerrebe and Müller-Thurgau (itself a cross between Riesling and Madeleine Royale). Most grapes come from vines at least 25 years old, fully mature and at the peak of their production, grown in Fairbridge soils that vary from fractured silt-loam to gravel and sand. However, young plantings from 2014 are starting to add fresh full clusters to the vintage. The grapes are 100% organically farmed using cover crop rotations, minimal irrigation, full leaf stripping and crop thinning to hit peak phenolic ripeness. The grapes were hand harvested with a yield of 2.49 tonnes per acre.

Winemaker's Notes

The Ortega grapes were harvested over two days and pressed whole-cluster into three tanks, with each tank following its own path through fermentation. All exhibited similar dynamics and finished fermenting between 2 and 3 weeks. The wine was left on lees for two months and then racked off to remain on fine lees for another two months to develop structure. No malolactic fermentation occurred.

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. Whole cluster pressed, leading to a brighter, more fruit-forward wine. Medium-bodied, savory, and well-balanced, with ripe orange, caramel, and a long finish. Great with oysters or rockfish with a beurre blanc.

ALC 12.0% — PH 3.4 — TA 5.0 — RS 1.0 — VQA

BOTTLING DATE March 2021 — PRODUCTION 490 cases

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