

Estate 2021 Ortega

Blue Grouse
ESTATE WINERY and VINEYARD

Viticulture and Composition

Geographical Indication (GI): Vancouver Island

Sub-GI: Cowichan Valley

Harvest Date: September 13-16, 2021 – Brix 19.5 · TA 4.5

Vineyard Notes

Ortega is a cross between Siegerrebe and Müller-Thurgau (itself a cross between Riesling and Madeleine Royale). Most of the grapes come from vines at least 25 years old, fully mature and at the peak of their production. However, young plantings from 2014 are starting to add fresh full clusters to the vintage. The vines are grown in Fairbridge soils that vary from fractured silt-loam to gravel and sand. 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 3.81 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 within 2 to 3 weeks. The wine was left on lees for two months, after which it was racked off and remained 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 steeped in a Beurre Blanc sauce.

ALC 11.8% — PH 3.4 — TA 4.7 — RS 0.3 — VQA

BOTTLING DATE March 2022 — PRODUCTION 475 cases

SKU 969600 — UPC 626852013673  VEGAN



2182 Lakeside Road, Duncan, BC V9L 6M3

P: 250-743-3834 | info@bluegrouse.ca