2016 Ortega



ALCOHOL 13.8% | RS 1.7 | PH 3.4 | TA 5.3

BOTTLING DATE March 10, 2017

PRODUCTION 135 cases

SKU 969600 | UPC 626990259725

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Ortega 100%

VANCOUVER ISLAND

COWICHAN VALLEY: BLUE GROUSE ESTATE

Harvest Date: September 15, 2016 · Brix 22.5 · TA 5.3

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 and about 25 years old. The plants are fully mature and at the peak of their production, yielding high quality, authentic wine from the Cowichan Valley. Fermentation in 100% stainless steel was long, slow and cool taking 6 weeks to complete. No malolactic fermentation occurred.

Profile

The vintage was classic Ortega; clear and bright with medium acidity. On the nose, you will find a bouquet of lily of the valley and sweet sea breeze. This is a light to medium bodied wine, with good balance. It has a rich, round mouth-feel with a long grapefruit finish.

Food Pairing

A patio favourite, this wine pairs perfectly with oysters prepared your way – fresh, fried or steamed!

