

Viticulture and Composition

Designated Viticultural Area (DVA): Vancouver Island

Ortega 100%

VANCOUVER ISLAND – COWICHAN VALLEY: BLUE GROUSE ESTATE
Harvest Date: October 3, 2017 · Brix 20 · TA 5.2

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. No malolactic fermentation occurred, but the wine remained on the lees for a further two months.

Profile

This wine reflects the best that warm Cowichan Valley summers can deliver. Ortega is Vancouver Island's signature grape and the perfect ambassador. Its delicate and floral aromas of almonds and orange peel are supported by a medium body and lively acidity.

Food Pairing

Pair it with oysters on the half shell.

ALC 12.6% — PH 3.18 — TA 6.1 — RS 3.8

BOTTLING DATE March 2018 — PRODUCTION 369 cases

SKU 969600 — UPC 626990329077  VEGAN

