

Blue Grouse



ORTEGA 2024

COWICHAN VALLEY | VANCOUVER ISLAND

At Blue Grouse, we believe wine should be a reflection of its origin. Our approach is rooted in the Cowichan Valley, where we farm with care and intention, allowing the land and climate to guide our process. Vancouver Island offers a wild and layered landscape, shaped by ancient seabeds, volcanic and seismic activity, and glacial movement. The Mediterranean-like climate encourages slow, even ripening and helps preserve the bright, natural acidity that defines our wines. Ortega has been part of Vancouver Island winegrowing since the first commercial vineyards were established in the 1980's. Its parentage is Germanic in origin and is a cross of Muller Thurgau and Siegerrebe. Varietal Ortega wines from the Cowichan Valley are aromatic and crisp – expressions of our cooler growing region.

CELLARING

Made from 100% Ortega grown in the Cowichan Valley. This wine was fermented and aged for 11 months in neutral French oak barrels and puncheons. No malo-lactic conversion.

VINEYARD

Blue Grouse Estate Vineyard, Enrico Vineyard

VINTAGE NOTES

The 2024 season was a cooler and wetter season through and through. Our patience was rewarded when the sun came out in the late summer, ripening Ortega before the heavier rains came in early fall. Ortega offers a lot in the way of texture but the skins can be a bit phenolic. Gentle whole-cluster pressing allows for careful extraction of flavour and aroma precursors while preventing extraction of bitterness or harsh tannin.



ALCOHOL

11.5%

pH

3.29

TA

6.5 g/L

RESIDUAL SUGAR

2.3 g/L



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