

# Blue Grouse

## 2023 ORTEGA

COWICHAN VALLEY | VANCOUVER ISLAND

### PHILOSOPHY

Blue Grouse Estate Winery's philosophy is "stewardship". Our aim is to make everything we touch better than it was when we found it. We apply this to training our team on the environment that hosts our vineyard and home, the vines we grow, the wines we make, the infrastructure that supports the winery and vineyard, and the economics of our business model – everything.

### CELLARING

The Ortega grapes from the Blue Grouse Estate are some of the first to be harvested. The grapes that make up this wine were hand-harvested in September, then gently pressed and fermented in stainless steel tanks. After fermentation was complete, the wine was aged in stainless for 7 months. A bit of sugar is left in this wine to balance the natural acidity of the Ortega grape grown in a cool climate.

### VINEYARD

100% Ortega – Blue Grouse Kiltz Vineyard – Planted 1990

### FARMING

Located at our winery vineyard, just past the tasting room, our Ortega vineyards receive plenty of sunshine on a southwest facing bench. The vineyard is one of the first to be planted on Vancouver Island and many of the Ortega vines are 30 plus years old. During the 2023 growing season, despite a winter cold snap, the coastal climate protected our vines, leading to a normal to slightly late bud break. Warmer spring temperatures resulted in early flowering, and a hot, dry summer created ideal ripening conditions. As a result, our Ortega grapes yielded an aromatically expressive wine with a mineral, savory palate and juicy flavours.



ALCOHOL	TA	PH	RESIDUAL SUGAR
12.0%	4.7 g/L	3.31	4.5 g/L

