

BURROWING OWL

estate winery

2013 PINOT NOIR



Sales contact in British Columbia and Alberta:

Appellation Wine Marketing
www.appellationwine.ca

Phone: 1-877-374-8939

Email: info@appellationwine.ca

Tasting Notes:

2013 Burrowing Owl Estate Winery Pinot Noir releases a concentrated nose of raspberry coulis on a background canvas of violet, soft spice, meaty and vanillin undertones. The palate is coated with intense flavours of wild strawberries and baked dark berries perfectly framed by a juicy acidity and prolonged by notes of cedar, cloves, vanilla and hints of graphite. Enjoy now and serve at 16C (61F) to preserve this nice combination of fruitiness, power and delicacy. Try with a charcuterie platter (salami, grilled sausages, duck terrine) or with a veggie Tabbouleh with touches of cinnamon, mint, raisin and chili pepper. Its sustained aromatics and delicate texture will flavor many simple recipes.

Bottling Date: March 2015

Closure: Stelvin® Lux screwcap

Vintage & Winemaking Notes:

2013 early spring allowed for an even bud break, flowering and fruit set. Summer heat ripened the grapes nicely and the cool autumn provided conditions for the acidity to be retained giving the wines a lively freshness to balance the ripe fruit.

The grapes were handpicked from Burrowing Owl's Vineyard in Oliver from September 20th to 26th, 2013. They were hand-sorted, destemmed and slightly crushed before being dropped into stainless steel tanks. The "must" (juice + skins + seeds) was cold soaked for 5 days prior to fermentation. This is to ensure extraction of colour from the thin-skinned berries. Strict temperature-controlled fermentation, followed by another 5 days of extended maceration, helped retain the Pinot Noir's delicate flavours.

The wine was pressed and transferred into barrels for malolactic conversion and ageing. The ageing program, based on French and Hungarian oak, enhances the wine's velvety texture while elevating aromatics and adding spice. During ageing, the wine was regularly racked off its lees; it was then bottled unfiltered.

Cellaring: 5+ years

Analysis: Alcohol: 14.5% | PH: 3.58 | Titratable acidity: 6.81 g/L