

# BURROWING OWL

*estate winery*

## 2014 PINOT GRIS



### Sales contact in British Columbia and Alberta:

Appellation Wine Marketing  
www.appellationwine.ca  
Phone: 1-877-374-8939  
Email: info@appellationwine.ca

#### Tasting Notes:

The nose on Burrowing Owl Estate Winery's 2014 Pinot Gris opens with seductive, ripe expressions of pear, honeydew melon, and nectarines, with white flower, cardamom and pine needle undertones. The palate has a mouth-filling richness with layers of orchard fruits, cantaloupe and yellow plum, balanced by hints of mandarin rind and a chalky minerality. It is very approachable, with flavours gradually building in intensity. The finish is long and fruity. Try with grilled halibut accompanied by citrus and melon salsa, or with BBQ chicken and charred jalapeno pepper skewers with a honey, sage glaze.

**Bottling Date:** March 2015

#### Vintage & Winemaking Notes:

The 2014 growing season presented the ideal conditions for the production of intensely aromatic and concentrated white and red wines: Spring encouraged even blossoming and the excellent levels of heat in July and August provided energy for a full ripening. Finally warmth continued through October, giving us time to pick the grapes when they had reached our optimum standards of maturity.

The Pinot Gris grapes were harvested by hand during the last week of September. We utilize the traditional method of hand harvesting because it preserves the integrity of each berry. With the same spirit, the grapes were pressed "whole cluster" (meaning the skins are broken at one time), and the juice released was drained via gravity flow into tanks for fermentation.

At completion, the wine was left in tank. Only a tiny portion (2%) was aged in barrels adding weight to the palate and hints of spice. Minimal handling and interventions were used over the winter months until bottling in March.

**Cellaring:** 1-3 years

**Analysis:** Alcohol: 13.5% | PH: 3.71 | Titratable acidity: 5.51 g/L