

BURROWING OWL

estate winery

2015 PINOT GRIS



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Tasting Notes:

The 2015 Pinot Gris opens on an intense nose of the classic Pinot Gris aromas of pear, peach and honeydew melon along with some more exotic notes of apple blossom, grapefruit and pineapple. The palate is dry with crisp acidity and shows lush, ripe and intense peach, nectarine, baked pear and lots of lemony citrus zest on the long refreshing finish. The richness and ripeness of fruit should pair well with a Thai style Dungeness crab and pomelo salad. – Rhys Pender, Master of Wine

Bottling Date: April 2016

Vintage & Winemaking Notes:

The 2015 growing season was a grape grower's dream come true. The long growing season started in April followed by unusual heat in June producing vines with small, concentrated berries. The summer months allowed for even ripening followed by one of the South Okanagan's "legendary" dry autumns. Warm days promoted the ripening process with cool nights to balance the ripeness with acidity. We heard President Chris Wyse say it was "Stellar"...

The Pinot Gris grapes were harvested by hand during the third 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 gently pressed "whole cluster" (meaning the berries are broken at one time), and the juice released was drained via gravity flow into stainless steel tanks for a temperature-controlled fermentation (10-18 Celsius). A very small portion was fermented in neutral oak barrels.

Different yeast strains were used during fermentation to generate a myriad of flavours, and the wine was left in tank on its lees over the winter months. There was no use of malolactic fermentation, and minimal handling and interventions (bentonite fining and cold stabilization) until bottling in April.

Cellaring: 1-3 years

Analysis: Alcohol: 13.5% | PH: 3.37 | Titratable acidity: 5.29 g/L