BURROWING OWL e s t a t e w i n e r y

2015 PINOT NOIR



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Tasting Notes:

A rich, ripe Burrowing Owl Pinot Noir from the warm 2015 vintage. The nose shows ripe black cherry, dried fig, black forest cake, dark chocolate, vanilla and pretty violet floral notes. The palate is intense and rich with silky tannins and flavours of liqueur chocolate cherries, plum, cocoa and black cherry with some complex liquorice and baking spice. This rich wine pairs well with bacon studded beef bourguignon or with lamb sausages with black cherry juice.

- Rhys Pender, Master of Wine.

Bottling Date: May 2017

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 grapes were handpicked from Burrowing Owl's Black Sage vineyards in Oliver on September 29th. They were hand-sorted, destemmed and slightly crushed before being dropped into stainless steel tanks for the alcoholic fermentation. Strict temperature-controlled fermentation helped retain the Pinot Noir's delicate colour and flavours. The wine was then pressed and transferred into barrels for malolactic conversion and ageing (13 months). The ageing program, based on French and Hungarian oaks enhances the natural aromatics of the variety while adding toasted and spicy notes. During ageing, the wine was regularly racked off its lees; it was then bottled unfiltered.

Ageing: 76% French, 15% Hungarian, 5% American, 4% Russian, with 25% new oak and 25% 1-year-old

Cellaring: 5+ years

Analysis: Alcohol: 14.5% | PH: 3.75 | Titratable acidity: 6.68 g/L