

# BURROWING OWL

*estate winery*

## 2017 PINOT GRIS



### Sales contact in British Columbia and Alberta:

Appellation Wine Marketing  
[appellationwine.ca](http://appellationwine.ca)

Phone: 1-877-374-8939

Email: [info@appellationwine.ca](mailto:info@appellationwine.ca)

### Tasting Notes:

A ripe, rich expression of Pinot Gris with the aromas of guava, cantaloupe, golden apple and Asian pear. The dry palate with crisp lemon acidity balances the clean ripe stone fruit with a mineral finish. The Pinot Gris will pair well with classic West Coast seafood dishes, a lovely fresh salad and your summer patio.

– Rhys Pender, Master of Wine

### Bottling Date: April 2018

### Vintage & Winemaking Notes:

The 2017 growing season got off to a cool, slow start, but the vines quickly caught up for lost time in the warm summer months. The warm temperatures through August and September combined with the cool nights of late summer and early fall produced bold fruit flavors and crisp acidity.

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 pressed “whole cluster” (meaning the skins are broken at one time), and the juice released was drained via gravity flow into stainless steel tanks for a temperature controlled fermentation.

At completion, the wine was left in stainless steel tanks. Minimal handling and interventions were used over the winter months until bottling in April 2018.

### Cellaring: 1-3 years

**Analysis:** Alcohol: 13.8 % | PH: 3.46 | Titratable acidity: 5.0 g/L