

BURROWING OWL

estate winery

2017 PINOT GRIS



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Tasting Notes:

Quintessential BC Pinot Gris with intense aromas of pear, honeydew melon and lots of lemon and grapefruit zest. Some cilantro, spice, apple and citrus blossom add complexity. The palate is dry, soft and round textured balanced by crisp racy acidity. Fresh citrus, tree fruits and some baking spice lead into a long, mineral wet stone finish. Try this with prawn pad thai or Waldorf salad.

– 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