

BURROWING OWL

estate winery

2016 CHARDONNAY



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Tasting Notes:

Ripe fruit and nicely integrated oak meld together in this modern, restrained Chardonnay. Vanilla, nut and popcorn barrel notes mix with white peach, banana, cantaloupe melon, pear and lemon on the nose. The palate starts with a creamy texture before the crisp, fresh juicy citrus acidity and minerality kick in. Flavours of peach, tropical fruits and lemon verbena last through a long finish. Try this with halibut cheeks seared in brown butter with a squeeze of lemon juice or lemon chicken.

– Rhys Pender, Master of Wine

Bottling Date: September 2017

Vintage & Winemaking Notes:

Ten years after the fabulous 2006 vintage, we were offered another amazing growing season in 2016. Spring arrived early: sunny and warm with just enough showers to boost vine canopy growth. July and August added ideal summer heat, ripening the grapes slowly. Lively and aromatic whites were picked during a dry September month while red grapes benefited from warm days and cool nights to fully develop their flavours while retaining their acidity.

The estate grown Chardonnay grapes were handpicked the third week in September. They were hand sorted and then dropped whole-cluster into our pneumatic press for a gentle extraction of the juice. Gravity fed into tank, the juice was chilled overnight to remove excess solids. Half of the juice was fermented in tank while the second half fermented in oak barrels. Each method has advantages: fermentation under temperature-controlled tanks produces vibrant and lean wines while barrel fermentation brings savoury and subtle oaky undertones that rounds out texture due to lees stirring.

Partial malolactic fermentation was followed by 9 months ageing in oak. The wine was filtered and cold stabilized prior to bottling. It was allowed to further age in bottle before its release.

Cellaring: 3+ years

Ageing: 84 % French oak, 12% American, 4% Russian with 63% new and 30% one-year old oak

Analysis: Alcohol: 13.5 % | PH: 3.49 | Titratable acidity: 6.53 g/L