

# BURROWING OWL

estate winery

## 2018 PINOT GRIS



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### Tasting Notes:

A vibrant pale lemon with intense aromas of pear, lemon and lime, white peach, honeydew melon and white flowers. The palate is crisp and refreshing with pear and green apple, lemon zest, clove spice and some wet stone minerality and a zesty grapefruit phenolic grip on the long finish. Pair this with moules frites or trout stuffed with lemon and thyme.

– Rhys Pender, Master of Wine

**Bottling Date:** March 2019

### Vintage & Winemaking Notes:

2018 was a moderate growing season that started with an earlier budbreak and a warmer than average May. The season cooled during the summer months and rebounded with favourable September and October temperatures. The cooperative weather allowed us to retain acidity and provide quality fruit with increased crop levels. While the sun and heat create intense fruit flavours, the cool evenings preserve the natural acidity in the grapes keeping the wine fresh and lively.

The Pinot Gris grapes were harvested from our Black Sage vineyards from September 13th to 24th 2018. 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 (12-16 Celsius). Different yeast strains were used during fermentation to generate a myriad of flavours, and the wine was left in tank over the winter months.

At completion the wine was left in stainless steel tanks. Minimal handling and interventions were used over the winter months until bottling in early March 2019.

**Cellaring:** 1-3 years

**Analysis:** Alcohol: 13.5 % | PH: 3.26 | Titratable acidity: 5.1 g/L