

BURROWING OWL

estate winery

2017 PINOT NOIR



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Tasting Notes:

The slightly cooler 2017 vintage has made for a vibrant Pinot Noir. Ripe cherry, potpourri, orange zest, raspberry, shortbread, nutmeg, cinnamon and vanilla notes meld for a fresh and complex nose. The palate is juicy and lively, light in body and tannin and silky textured, packed with flavours of dried cherry, ripe strawberry and raspberry overlaid with a little cream, spice and finishing long, crisp and with a savoury dried herbal complexity. Pair this with organic chicken poached in spiced red wine or with a local charcuterie board.

– Rhys Pender, Master of Wine

Bottling Date: September 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 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 Noir grapes were hand-picked from Burrowing Owl Estate Vineyards in Oliver on October 9th. They were hand sorted, destemmed and slightly crushed before being dropped into stainless steel tanks for alcoholic fermentation. Strict temperature control fermentation from 18-30 degrees Celsius helped retain the delicate flavors of the Pinot Noir. The wine was then pressed and transferred into barrels for malolactic conversion and ageing (9 months). The ageing program is based on 100% French oak barrels. The wine was racked 3 times off its lees then coarsely filtered.

Cellaring: 3+ years

Ageing: 100% French, 30% new oak, 35% 1 year-old and 35% neutral oak.

Analysis: Alcohol: 14 % | PH: 3.73 | Titratable acidity: 5.9 g/L