

# BURROWING OWL

estate winery

## 2019 PINOT GRIS



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### Tasting Notes:

An intense and aromatic nose of grapefruit zest, Anjou pear, honeydew melon, white peach, lemon and cilantro with a touch of white flowers and honey. The dry, crisp and fresh medium-bodied palate adds nectarine, apple, blood orange and just a hint of camomile. Pair this with a Dungeness crab and pomelo salad or BC side stripe prawns sautéed in garlic and olive oil.

– Rhys Pender, Master of Wine

**Bottling Date:** March 2020

### Vintage & Winemaking Notes:

Spring arrived early in 2019, allowing for early and even bud break, flowering and fruit set. This was followed by a warm, yet more moderate summer. The summer heat was enough to produce nicely concentrated levels of ripeness in the grapes and the cool autumn provided conditions for acidity to be retained in the grapes, providing the wine with a lively freshness to balance the ripe fruit notes.

The Pinot Gris grapes were harvested from our Black Sage vineyard between September 17th and October 3rd of 2019. We utilize the traditional method of hand harvesting because it preserves the integrity of each berry. In this same spirit, the grapes were gently pressed “whole cluster” to delicately extract the juice which was then transferred via gravity flow into stainless steel tanks for a cool, temperature-controlled fermentation of 12 – 16 °C.

Specially-selected yeast was used for fermentation to generate a myriad of flavours, and the wine was left in tank over the winter months. No malolactic fermentation occurred, and only minimal handling of the wine took place until bottling in March.

**Cellaring:** 1-3 years

**Analysis:** Alcohol: 13.5% | PH: 3.29 | Titratable acidity: 5.3 g/L