

# BURROWING OWL

estate winery

## 2020 ROSÉ



### Sales contact in British Columbia and Alberta:

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#### Tasting Notes:

A pale pink Rosé with an aromatic nose of rose petals and violet along with pear, watermelon and sweet cherries with savoury notes of orange zest and sage. A hint of sweetness on the palate is balanced by crisp acidity and the intense strawberry, raspberry, apple, lemon and clove notes linger through a long finish. Pair this with harissa spiced prawns, prosciutto wrapped cantaloupe melon or a blanket in the spring sunshine.

– Rhys Pender, Master of Wine

**Bottling Date:** February/March 2021

#### Vintage & Winemaking Notes:

The 2020 growing season was a rather average one characterized by certain weather events. Spring's arrival was delayed, followed by bouts of rain in late May and early June which led to slightly lower yields and resulting high-quality grapes. August added ideal summer heat, ripening the grapes slowly which extended into September. Sunny, clear skies in the fall helped make up for the late start to the season and benefited flavour development in the grapes while cool nights helped retain acidity.

Our 2020 Rosé is made from 100% Cabernet Franc grapes, which were hand-harvested in mid- to late October once optimal ripeness was achieved. The majority of the grapes for this wine were de-stemmed and gravity-fed into our pneumatic press, lightly crushed and held on the skins (maceration) for six hours before the juice was transferred to tank for stabilization. A smaller percentage of the wine was produced through the saignée method where juice was drawn from Cabernet Franc grapes in tank after six hours of skin contact. Once drawn, the juices were combined and began a long, cool fermentation which helped to preserve the concentration of fruit aromas. The wine was then aged for three months before being bottled.

**Cellaring:** 1-3 years

**Analysis:** Alcohol: 13.5% | PH: 3.20 | Titratable acidity: 4.77 g/L