

BURROWING OWL

estate winery

2021 ROSÉ



Sales contact in British Columbia and Alberta:

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Blend: 93% Cabernet Franc, 7% Cabernet Sauvignon

Tasting Notes:

Pale pink in colour with a vibrant, fruity nose showing strawberry, raspberry, rosehip, dried flowers, watermelon and ruby grapefruit zest. Just off-dry on the palate with lively acidity and complex notes of violet, blackberry, Asian pear, melon, dried thyme and pepper along with the intense red berry fruit. Pair with meat or vegan chorizo tacos or prawns and pasta with a light tomato cream sauce.

– Rhys Pender, Master of Wine

Bottling Date: February 2022

Vintage & Winemaking Notes:

After a mild winter, the 2021 growing season got underway with early bud break occurring in March followed by timely fruit set. 2021 will be remembered as a very hot year with record-breaking temperatures in late June. Less frequent cooler nights coupled with the heat led to efforts to retain acidity in the grapes by picking earlier. While yields were somewhat impacted by the exceptional temperatures, phenolic ripeness was more easily achieved in the grapes harvested.

The Cabernet Franc and Cabernet Sauvignon grapes were harvested by hand from our South Okanagan vineyards in Oliver and Osoyoos in September and October of 2019. The majority of the Cabernet Franc fruit (89.6% of the whole) was picked specifically for our Rosé and underwent a short cold soak of approximately six hours before pressing. The remaining grapes were individually crushed to tank for our single varietal wines from which some of the juice was drawn in the saignée method to add complexity to the final blend of rosé.

Cellaring: 1-3 years

Analysis: Alcohol: 13.5% | PH: 3.30 | Titratable acidity: 4.78 g/L