

BURROWING OWL

estate winery

2020 PINOT NOIR



Sales contact in British Columbia and Alberta:

Appellation Wine Marketing
www.appellationwine.ca
Phone: 1-877-374-8939
Email: info@appellationwine.ca

Tasting Notes:

A bright, vibrant Pinot Noir with a silky texture and intense fresh berry fruits. The nose shows black cherry, clove, burlap, orange zest, baking spices, licorice, vanilla and some exotic floral notes. The medium-bodied palate has ripe, light tannins and intense mixed berry fruit with added complexity through some mint chocolate, pencil lead and a hint of earth and forest floor. Pair this with a roast beet salad, mushroom sautéed in garlic butter on sourdough toast or achiote rubbed pork tenderloin.

– Rhys Pender, Master of Wine

Bottling Date: September 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 resultingly 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.

The grapes for this benchmark Pinot Noir were handpicked from our Burrowing Owl Vineyard on the Black Sage Bench in Oliver on October 1st. They were hand-sorted, destemmed and slightly crushed before being dropped into stainless steel tank for vinification. A strict temperature-controlled fermentation helped retain the Pinot Noir's delicate colour and flavours. The wine was then pressed and transferred into barrels for malolactic conversion and ageing (9 months). The ageing program, based on French and Caucasus oak, enhanced the natural aromatics of the variety while adding toasted and spicy notes. During ageing, the wine was regularly racked off its lees before being bottled unfiltered

Cellaring: 3+ years

Ageing: 85% French and 15% Caucasus with 24% new, 36% 1-2 year-old and 40% neutral oak barrels

Analysis: Alcohol: 13.5% | PH: 3.69 | Titratable acidity: 5.12 g/L