

BURROWING OWL

estate winery

2022 ROSÉ



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Blend: 100% Cabernet Franc

Tasting Notes:

A delicate, pale pink in colour, the 2022 Rosé shows floral and fruity aromas of violet, strawberry, watermelon, pear, raspberry and grapefruit with some honey, pepper and lemon zest notes adding complexity. Just off-dry on the palate and balanced with crisp refreshing acidity there is a stony minerality, lemon, hints of paprika, red cherry and raspberry with some dried herbs and a long, clean finish. Pair this with feta, watermelon and mint salad, classic Caprese salad or harissa marinated grilled prawns.

– Rhys Pender, Master of Wine

Bottling Date: January 2023

Vintage & Winemaking Notes:

The 2022 growing season will be remembered for its very late start and remarkable finish which allowed for an abundance of quality grapes grown and fine wines produced. An uncharacteristically cool spring resulted in bud break occurring in early May. With delays in fruit development by as much as three weeks, careful vineyard management and cooperative conditions were needed to reach proper sugar levels and ideal natural acidity. The summer months were spectacular, offering the perfect amount of heat and sunshine to allow for our largest yield of grapes to date followed by an unbelievable fall heading into a condensed harvest that began in October.

The Cabernet Franc grapes for our 2022 Rosé were harvested by hand from our South Okanagan vineyards in Oliver and Osoyoos on October 14th and 18th at optimal ripeness. The fruit was picked specifically for our Rosé and held overnight in the press to extract colour and flavours before being pressed off and undergoing a long, cool fermentation in stainless steel tanks. Fermentation was halted prior to complete dryness to achieve the ideal level of balance in the final wine.

Cellaring: 1-3 years

Analysis: Alcohol: 13.0% | PH: 3.57 | Titratable acidity: 5.01 g/L