

BURROWING OWL

estate winery

2022 PINOT GRIS



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Tasting Notes:

A fresh, elegant Pinot Gris that captures the Okanagan sun with pear, honeydew melon and apple notes, along with lemon verbena, lemon sherbet and nectarine. The palate is medium-bodied with crisp, refreshing acidity and flavours of lime, melon, stone fruit and ruby grapefruit with hints of floral camomile and a lemon zesty grip on the finish. Pair this with orange and fennel salad or lemon and garlic marinated chicken skewers.

– Rhys Pender, Master of Wine

Bottling Date: March/April 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.

Our Pinot Gris grapes were harvested by hand during the last 10 days of September in 2022. We utilize the traditional method of hand harvesting because it preserves the integrity of each berry. With the same spirit, the grapes were pressed “whole cluster” with a portion (15%) being held in the press to extract desired flavours and texture through added skin contact. The majority of the pressed juice was drained via gravity flow into stainless steel tanks for a temperature-controlled fermentation and subsequent ageing. 1% of the pressed juice was fermented and aged in 100% new French oak barrels with positive results before being blended in with the former. At completion, the wine was left in stainless steel tanks.

Cellaring: 1-3 years

Analysis: Alcohol: 13.0% | PH: 3.45 | Titratable acidity: 5.16 g/L