

BURROWING OWL

estate winery

2022 PINOT NOIR



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Tasting Notes:

A ripe flavoured and silky textured Pinot Noir. The nose shows ripe black cherry, blackberry, blueberry pie, vanilla, cinnamon and clove notes with a lilac floral complexity. The medium-bodied palate is smooth textured, light in tannin, balanced by crisp acidity and very fruit-driven with flavours of blueberry, lingonberry and raspberry alongside some Mexican chocolate and a slight bacon, meaty note on the long, silken finish. Pair this with a roasted beet salad, barbecued pork ribs or a Portobello mushroom burger.

– Rhys Pender, Master of Wine

Bottling Date: September 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 Pinot Noir grapes were hand-picked from estate vineyards in Okanagan Falls and Oliver on October 10th and 11th respectively. They were hand sorted, destemmed and slightly crushed before being dropped into stainless steel tanks for alcoholic fermentation. Strict temperature control fermentation from 16-29 degrees Celsius helped retain the delicate flavors of the Pinot Noir fruit. The wines grown from both vineyards were vinified and aged separately in 100% French oak barrels for 9 months before being blended and bottled.

Cellaring: 3+ years

Ageing: 100% French with 12% new, 49% 1–2-year-old and 39% neutral oak barrels

Analysis: Alcohol: 13.5% | PH: 3.77 | Titratable acidity: 5.05 g/L