

# BURROWING OWL

estate winery

## 2023 PINOT GRIS



### 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 crisp, fresh, lively Pinot Gris with intense aromas of pear, green melon, ruby grapefruit, camomile and orchard blossom. The palate is dry, medium-bodied with crisp, vibrant acidity and packed with citrus zest, lemon verbena, Asian pear, peach, and a touch of honeyed richness on the finish. Pair this with a prawn, grilled pineapple and mint salad or white fish with a chunky tomato, and red onion salsa.

– Rhys Pender, Master of Wine

**Bottling Date:** February/March 2024

#### Vintage & Winemaking Notes:

Following a winter that included a significant cold snap, the 2023 growing season itself was warm, steady, and free of temperature extremes. Spring's arrival was only marginally delayed while June through to the first half of August saw ideal temperatures for ripening and flavour development in our grapes. The fruit benefited even more from sunny, clear skies in the early fall, while the grapes' natural acidity was preserved by the cool nights provided.

The Pinot Gris grapes were harvested from our Burrowing Owl Vineyard on the Black Sage Bench. The grapes were gently pressed, “whole-cluster” and the juice released was transferred via gravity flow mostly into stainless steel tanks for a temperature-controlled fermentation. Two percent of the juice underwent a wild (ambient) fermentation in French oak barrels with regular bâtonnage (or stirring of the lees) taking place over six weeks. The result is a wine with added depth of flavour and texture.

**Cellaring:** 1-3 years

**Analysis:** Alcohol: 13.5% | PH: 3.45 | Titratable acidity: 5.0 g/L