

BURROWING OWL

estate winery

2010 PINOT NOIR



CSPC: 556613
UPC: 688229 002106

Sales Contact:

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Tasting Notes:

Intense aromas of black cherry, ripe strawberry, lilac and complex graphite, orange zest, cinnamon, vanilla scented pastry and marzipan notes. The palate is intensely flavoured with strawberry, lively cranberry, orange infused dark chocolate and vibrant minerality to balance the silky texture. Fine tannins and juicy acidity give great structure and length. Pair with Peking duck or rotisserie chicken stuffed with preserved lemon.

– Rhys Pender, Master of Wine.

Bottling Date: April 2012

Vintage & Winemaking Notes:

The grapes for the 2010 Pinot Noir were hand harvested early in October from 2 sites at Burrowing Owl Vineyard on Black Sage Road. The fruit was hand sorted, de-stemmed and slightly crushed into stainless steel tanks for fermentation. The fruit was left at low temperature for approximately 3 days, and was then inoculated with our preferred yeast strains. Fermentation peaked at 32°C and at the end of ferment, the wine was left on the skins for a period of time. After pressing, the wine was transferred into barrels for the completion of malolactic fermentation (MLF). The wine was racked after MLF and was aged in barrel for 14 months which was slightly longer than previous vintages. The Pinot Noir barrel program for consists of 33% new French and American oak. The wine is unfiltered and un-fined for maximum flavour.

Analysis:

Alcohol: 14.48% | PH: 3.52 | Titratable acidity: 6.86 g/L