

BURROWING OWL

estate winery

2011 CHARDONNAY



CSPC: 510933
UPC: 6-88229 0 01 11 6

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Tasting Notes:

A wine of elegance and delicacy while maintaining intensity and verve. The nose leads with lemon, peach, honeydew melon and subtly integrated vanilla custard oak along with savoury lees aromas. The palate combines weight with vivacity with a creamy, soft and rich palate backed up with lively acidity and flavours of nectarine, grapefruit, papaya and subtle caramel notes that linger on the finish. The fresh acidity along with the richness will pair well with scallops with a beurre blanc sauce or chicken poached in white wine and cream.
– Rhys Pender, Master of Wine.

Bottling Date: October 2012

Vintage & Winemaking Notes:

The 2011 growing season turned out to be, on average, one of the cooler seasons in recent history. We are really excited about this vintage and are expecting some unbelievable wines. After a cool and wet start, August and September delivered some of the highest growing degree numbers in history and vintners that waited long enough to receive the benefit from these days will be as excited as we are.

Grapes for this wine were hand harvested from Burrowing Owl Estate Vineyards in September, 2011. The fruit was whole-cluster pressed and the juice drained by gravity flow into stainless steel tanks where it was chilled and allowed to settle for 24 hours to remove excess solids. It was then racked off its lees and inoculated with a mixture of preferred yeast strains selected for aromatic and textural contributions. The wine was 100% barrel fermented in our temperature controlled caves, in a mixture of our preferred coopers: 90% French oak & 10% American oak - 50% new & 50% one year old. After fermentation, the wine was held in barrel for approximately 9 months and the yeast lees were stirred fortnightly to further enhance mouth feel. The wine was then removed from barrels, stabilized and filtered in preparation for bottling, which occurred in October, 2012.

Cellaring: 3 - 5 years

Analysis: Alcohol: 13.5% | PH: 3.39 | Titratable acidity: 6.68 g/L