

# BURROWING OWL

*estate winery*

## 2008 PINOT GRIS



**CSPC:** 510941

**UPC:** 6-88229000089

**Price:** \$20

**Sales Contact:**

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**Tasting Notes:**

Generous aromas of pear, apple, and honeysuckle, tinged with hints of lychee and exotic spices. On the palate, the wine is a voluptuous, hedonistic experience, enticingly coating all parts of your mouth, and the generous fruit is held in check with a firm minerality that ensures the wine finishes clean and fresh. This wine pairs well with Asian and classic West Coast cuisine and your patio on a hot summer day. Serve at 8°C.

**Bottling Date:** April 1-10 2009

**Cases Produced:** 6,628

**Vintage Notes/Winemaking:**

The 2008 vintage was a very cool one by Okanagan standards. This resulted in the Pinot Gris grapes being harvested from October 10 to 12 - one month later than normal - from Burrowing Owl Vineyards in Oliver. The extra time on the vine allowed for development of generous fruit flavours, and the cooler ambient temperatures ensured those flavours were beautifully preserved.

**Cellaring:** Drink now through 2012.

**Analysis:**

Alc/Vol: 13.5%

Sweetness Code: 0

pH: 3.46

Titrateable Acidity: 6g/L

Residual sugar: 6.9 g/L