

BURROWING OWL

estate winery

2011 PINOT GRIS



CSPC: 510941
UPC: 688229 000119

Sales Contact:

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Tasting Notes:

A soft, welcoming nose of Asian pear, canteloupe melon, apple blossom and lemon with hints of tropical fruit and baking spice. The palate is dry with balanced acidity and a soft, full texture that leads from ripe pear through nectarine, blood orange, ruby grapefruit onto mineral and nutmeg complexities. This wine has the weight and texture to pair with rich white fish such as halibut, white wine poached chicken or mussels in a curry cream sauce.

– Rhys Pender, Master of Wine.

Bottling Date: March 2012

Cellaring: 1 to 3 years

Vintage & Winemaking Notes:

2011 saw a cooler than average start to the growing season causing a delay in the initial growth and development of the grapes. However, warm temperatures through August and September, combined with the cool nights of the late summer and early fall produced ideal conditions for cool climate “phenolic” ripening. This slow ripening of the grapes created wonderful complexity and flavour development.

The 2011 Pinot Gris grapes were harvested by hand in October 2011. The grapes were then whole bunch pressed into stainless steel tanks and some skin contact on a percentage of the grapes with the perfect profile, was permitted. A whole bunch or ‘Champagne’ type press cycle with progressive pressure increases and minimal rotations, was used. The wine was fermented naturally; only using selected yeast strains when deemed absolutely necessary. The wine is blended after ferment in stainless and kept on the lees for 3 months to increase palate weight and texture.

Analysis: Alcohol: 13.75% | PH: 3.34 | Titratable acidity: 6.4 g/L