

BURROWING OWL

estate winery

2012 PINOT GRIS



CSPC: 510941
UPC: 688229000126

Sales Contact:

Appellation Wine Marketing
www.appellationwine.ca
Phone: 1-877-374-8939
Email: info@appellationwine.ca

Tasting Notes:

A ripe, rich and lush expression of Pinot Gris with aromas of honey, baked pear, pastry crust, guava, ripe cantaloupe melon, golden apple and apple blossom. The dry palate with crisp lemony acidity balances the ripe fruit and the flavours of pineapple, honey, pawpaw, five spice, white peach and pomelo meld into a long, stony, mineral finish. The complex flavours will pair well with BC spot prawn salad or fresh local trout cooked in parsley butter.

– Rhys Pender, Master of Wine.

Bottling Date: March 2013

Vintage & Winemaking Notes:

The 2012 Pinot Gris grapes benefited from a long and cool hang time, and were harvested by hand in October 2012. The grapes were then whole bunch pressed into stainless steel tanks with progressive pressure and minimal rotations. Some skin contact was permitted for a percentage of the grapes. The wine was fermented using selected yeast strains when deemed absolutely necessary. The pressings were cold settled and racked to neutral barrels for a 'barrel fermentation' influence. The wine is blended after ferment in stainless and kept on the lees for 3 months to increase palate weight and texture.

Cellaring: 1-3 years

Analysis: Alcohol: 13.5% | PH: 3.44 | Titratable acidity: 6.0 g/L