

# BURROWING OWL

estate winery

## 2023 ROSÉ



### Sales contact in British Columbia and Alberta:

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**Blend:** 100% Cabernet Franc

#### Tasting Notes:

A savoury, pale pink Rosé with a fresh, summery nose showing strawberry, orange zest, red cherry, raspberry and blossom notes. The palate is dry, light-bodied, crisp and refreshing with punchy raspberry, blood orange zest, a hint of pepper and stony mineral notes on a long, lively finish. Pair this with salmon niçoise or summer heirloom tomatoes and burrata.

– Rhys Pender, Master of Wine

**Bottling Date:** February 2024

#### Vintage & Winemaking Notes:

Following a winter that included a significant cold snap, the 2023 growing season itself was warm, steady, and free of temperature extremes. Spring's arrival was only marginally delayed while June through to the first half of August saw ideal temperatures for ripening and flavour development in our grapes. The fruit benefited even more from sunny, clear skies in the early fall, while the grapes' natural acidity was preserved by the cool nights provided.

The Cabernet Franc grapes were picked from our Oliver and Osoyoos vineyards on two separate dates in late September for optimal ripeness and flavour, specifically to produce this aromatic Rosé. Fruit from both vineyard blocks were pressed and fermented separately. The grapes were destemmed and held in press overnight to extract colour and flavours, then pressed off for a long, cool ferment in stainless steel tanks. After three weeks of controlled temperature fermentation, the wine settled and aged in stainless steel tanks for three months before being bottled.

**Cellaring:** 1-3 years

**Analysis:** Alcohol: 13.0% | PH: 3.46 | Titratable acidity: 4.95 g/L