

# BURROWING OWL

estate winery

## 2010 CHARDONNAY



**CSPC:** 510933

**UPC:** 6-88229 0 01 10 9

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### Tasting Notes:

A complex and intense nose with fresh lemon, honeydew melon, peach, golden apple and subtle aromas of toasted almond, butter and savoury lees notes. The palate is medium-plus in body and beautifully balanced with crisp acidity, fresh lemon, grapefruit zest and apple along with some riper nectarine and cantaloupe melon before the nutty character from delicately used oak and savoury lees kicks in on the long finish. The combination of weight and freshness of this wine pairs perfectly with rotisserie chicken stuffed with lemon and thyme along with crispy fried potatoes.  
– Rhys Pender, Master of Wine.

**Bottling Date:** September, 2010

### Vintage & Winemaking Notes:

The grapes for this wine were hand harvested from the Burrowing Owl Estate vineyards in September, 2010. 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 then transferred to a mixture of barrels from our preferred coopers (90% French, 10% American, 50% new, 50% one year old) for barrel fermentation and partial malolactic fermentation. 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 August, 2011.

**Analysis:** Alcohol: 14% | PH: 3.48 | Titratable acidity: 7.66  
Residual Sugar: 1.5 g/L