

# BURROWING OWL

estate winery

## 2023 PINOT NOIR



### Sales contact in British Columbia and Alberta:

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

#### Tasting Notes:

A bright and fruit focused Pinot Noir with a complex mix of fresh strawberry and raspberry with some vanilla, clove, cinnamon, violet, and some savoury forest floor and meaty notes. The palate is medium-bodied, silky textured with light fresh tannins, lots of mixed berry fruit, baking spice with a long, fresh finish. Pair with grilled Italian sausages, Chinese red braised pork belly, or eggplant parmigiana.

– Rhys Pender, Master of Wine

**Bottling Date:** September 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.

After the third week of September, the grapes were picked from our Burrowing Owl Vineyard in Oliver and Sumac Slope Vineyard in Okanagan Falls. They were hand-sorted, destemmed, and gently crushed before being gravity-fed into stainless steel tanks. The "must" (juice, skins, and seeds) underwent a three-day cold soak followed by a fermentation of twenty-five days. Optimal temperature control was maintained for an ideal extraction of colour from these thin-skinned berries, helping to retain the Pinot Noir's delicate flavours. The wine was pressed and transferred into barrels for malolactic conversion and aging for nine months in oak. The maturation of the wine in 100% French oak enhances the wine's velvety texture while elevating aromatics and adding complimentary spice notes.

**Ageing:** 100% French with 36% new, 40% 1–2-year-old and 24% neutral oak barrels

**Analysis:** Alcohol: 13.5% | PH: 3.80 | Titratable acidity: 5.74 g/L