

BURROWING OWL

estate winery

2006 MERITAGE



Tasting Notes:

On the nose, this wine displays outstanding complexity with loads of black fruits and cassis, accentuated by aromas of mint, vanilla, cedar and tobacco. On the palate, there is tremendous richness, and length from the silky, abundant tannins, supported by opulent primary black fruits and a slight mintiness, which carries through onto the palate. A classic Bordeaux-style wine from a classic Okanagan vintage. Drink 2009 through 2016, possibly aging longer depending on your preference and individual assessment of the wine over the years. 1975 cases produced.

Bottling Date: August 2008

Cases Produced: 1975

Vintage Notes/Winemaking:

The 2006 vintage was indeed one of the best vintages in the Okanagan. Near perfect growing conditions all season long, but especially in September and October, the key ripening months, gave wines with incredible richness and tannin structure.

The blend for this wine was assembled from the best individual parcels of Bordeaux varietals from Burrowing Owl Vineyards in Oliver. The wines from each vineyard block were made separately, and each component wine was assessed for quality and suitability for our flagship Meritage blend. Only the best wines made it into the final blend. The 2006 Meritage received a total of 22 months barrel age and was bottled in August, 2008. It is sealed with a new, state of the art closure: the Procork membrane barrier cork, which consists of a natural cork with the ends protected by a sophisticated, multilayer membrane. The purpose of the membrane is to dramatically reduce the incidence of TCA (aka 'cork taint') in the wine and to add longevity. To our knowledge, Burrowing Owl is the first winery in North America to adopt this new type of closure.

CSPC: 20073
UPC: 6-26990007067
Price: \$45

Sales Contact:

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Oak Program:

66.7% new Oak.
41% French
26% American
5% Hungarian
28% Russian

Blend Composition:

53.8% Merlot
27.5% Cabernet Franc
12.5% Cabernet Sauvignon
3.7% Malbec
2.5% Petit Verdot

Cellaring: Drink now through 2016.

Analysis:

Alcohol: 14.5%	Sweetness Code: 0	pH: 3.82
Titrateable acidity: 6.5g/L (as tartaric acid)		Residual Sugar: 2.2g/L