

BURROWING OWL

estate winery

2007 MERITAGE



CSPC: 20073
UPC: 6-88229007071
Price: \$45

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Tasting Notes:

Burrowing Owl's 2007 Meritage has a dark, plum core with a bright, purple rim. On the nose, this wine displays outstanding complexity with a vibrant floral scent, as well as ripe red fruit, luscious cassis, blackberries, plums and clean, forest aromas. There is also a hint of pepper, mint, clove and tobacco. On the palate, this wine has rich, smooth tannins, and lovely, ripe red fruit, dark chocolate and forest flavours. There is an elegant and silky finish with a hint of mint and clove essence. A very unique Okanagan interpretation or a classic Bordeaux style wine. Drink 2010 through 2018, with longer aging possible with proper cellaring.

Bottling Date: August 2009

Cases Produced: 1,005

Vintage Notes/Winemaking:

The grapes for this wine were harvested in October, 2007 from Burrowing Owl Vineyards. The fruit for each varietal that composes this blend was de-stemmed and crushed into closed top stainless steel tanks and inoculated with our preferred yeast strains. The varietals were fermented separately for approximately 14 days on skins before the wine was pressed off and transferred into barrels for malolactic fermentation (MLF). At the conclusion of MLF, the wines were racked off lees and transferred back into a mixture of French, American, and Russian oak (25% new oak) barrels where it was aged with occasional rackings until August 2008.

At this stage the blend for this wine was assembled from the best individual parcels of Bordeaux varietals from the Burrowing Owl Estate vineyards. The wines from each component wine were assessed for quality and suitability for our flagship Meritage blend. Only the best wines made it into the final blend. The Meritage has received a total of 22 months barrel age and was bottled in August, 2009. 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.

Oak Program:

40% New French Oak – Various Cooperages
5% New Hungarian Oak - Various Cooperages
5% New Russian Oak - Various Cooperages
50% Second Fill French Oak – Various Cooperages

Blend Composition:

36% Cabernet Franc
35% Merlot
23% Cabernet Sauvignon
5% Malbec
1% Petit Verdot

Analysis:

Alcohol: 14.5%

Sweetness Code: 0

pH: 3.82

Titrateable acidity: 6.5g/L (as tartaric acid)

Residual Sugar: 2.2g/L