

BURROWING OWL

estate winery

2009 CABERNET SAUVIGNON



CSPC: 508200

UPC: 6-88229006098

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Tasting Notes:

Deep, dark and classic Cabernet Sauvignon character from the colour, through the intense cassis aromas to the structured palate. The aromas include cedar, clove, leather, cocoa, plum, dried cherry and a savoury dried sage note. The palate is youthful, built with the structure to age for 10+ years but still approachable thanks to the ripe tannins and bold and intense cassis, dried raspberry, prune plum, integrated oak, clove spice and cocoa. The acidity is crisp, tannins firm and flavour concentrated. Drink this wine while youthful with grilled striploin or cellar to enjoy the complexity with roasted game birds.

~ Rhys Pender, Master of Wine

Bottling Date: July 2011

Winemaking:

The fruit was harvested by hand in October 2009 from Burrowing Owl Vineyards off Black Sage Road in Oliver, B.C. The fruit was fermented at warm temperatures and held on skins for about 3 weeks before pressing off. The wine was then transferred into French oak barrels for aging. The wine was raked periodically and aged for 20 months in barrels: 14 months in 100% new French oak barrels, 6 months in older, neutral barrels.

Analysis:

Alcohol: 14.5%

pH: 3.84

Titrateable Acidity (as tartaric acid): 7.3 g/L