

# BURROWING OWL

*estate winery*

## 2013 SAUVIGNON BLANC



### Sales Contact:

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### Tasting Notes:

This aromatic varietal offers scents of lemon rind, passion-fruit, guava, and gooseberry mingled with some vanilla toastiness on the nose from barrel ageing. Medium bodied and balanced with a zesty mouth watering acidity makes for a rich yet fresh style. There is a creamy texture on the palate from its ageing on lees that is nicely interwoven with concentrated flavours of melon, guava, passion-fruit and grapefruit pith with seductive vanilla smoke nuances lingering on the finish. The acidity and toasty notes of this wine would pair well with smoked Black Cod served with a spring onion potato puree or Veal Scallopini drenched in a lemon cream sauce.

### Bottling Date: June 2014

### Vintage & Winemaking Notes:

Spring arrived early in 2013, and was followed by a warm summer. This helped to produce good concentration levels of ripeness in the grapes. The cool autumn provided conditions for the acidity to be retained in the grapes giving the wine a lively freshness to balance off the ripe fruit.

The grapes were hand-picked on Thanksgiving weekend from our vineyard in Keremeos. The Similkameen Valley offers a cooler climate perfectly suited to the Sauvignon Blanc varietal.

Once harvested the grapes were gently whole cluster pressed then drained by gravity flow into stainless tanks and allowed to settle. Using a selection of yeasts, 60% of the wine was barrel fermented and aged while some batches were co-fermented with Semillon grapes originating from the same vineyard. Ageing took place partly in stainless tanks and partly in a selection of old and new barrels. This Sauvignon Blanc is crafted in the classic Bordeaux style with the addition of 12 % Semillon and the use of French oak.

**Agging:** 87% French, 9% American, 4% Hungarian  
7% New, 30% 1 Yr, 12% 2 Yr, 42% 3 Yr.

**Cellaring:** 3-5 years

**Analysis:** Alcohol: 13.5% | PH: 3.51 | Titratable acidity: 6.11 g/L