

BURROWING OWL

estate winery

2015 CABERNET FRANC



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Tasting Notes:

A complex pretty and fruit driven nose with violet and potpourri alongside damson plum, blueberry, black cherry and some complex pastry crust and tobacco notes. The palate is silky textured, medium-bodied with ripe medium tannins, lots of ripe blue and black fruits with some dried sage and graphite minerality on the long, elegant finish. Try with lightly smoked, seared duck breast or braised lamb shanks with star anise. – Rhys Pender, Master of Wine

Bottling Date: September 2017

Vintage & Winemaking Notes:

The 2015 growing season was a grape grower's dream come true. The long growing season started in April followed by unusual heat in June producing vines with small, concentrated berries. The summer months allowed for even ripening followed by one of the South Okanagan's "legendary" dry autumns. Warm days promoted the ripening process with cool nights to balance the ripeness with acidity. We heard President Chris Wyse say it was "Stellar".

The grapes were harvested by hand from Burrowing Owl's Vineyards in Oliver and Osoyoos from October 13th to 27th. They were destemmed and gently crushed before being gravity fed into stainless tanks for skin maceration and alcoholic fermentation, with temperatures ranging from 18 to 32 Celsius. Both free run wine and pressed wine were then moved into barrels for the malolactic fermentation followed by 18 months' ageing. The selection of barrels helped round out the tannins and contributed to complex notes such as smoky, savory and spice.

After the blending of the barrels, the wine was bottled unfiltered and left to mature in bottle until its release.

Cellaring: 5-10 years

Ageing: 75 % French oak, 19% American, 6% Hungarian
with 18% new and 18% one-year-old oak

Analysis: Alcohol: 14.5 % | PH: 3.78 | Titratable acidity: 6.49 g/L