

# BURROWING OWL

estate winery

## 2017 SAUVIGNON BLANC



### Sales contact in British Columbia and Alberta:

Appellation Wine Marketing  
appellationwine.ca

Phone: 1-877-374-8939

Email: info@appellationwine.ca

### Tasting Notes:

A complex and intense nose with lots of vanilla, caramel and hazelnut combining with ripe peach, gooseberry, banana and mango and fresh grassy and green bell pepper notes. The palate is full bodied, intense and powerful with crisp acidity. The toasty oak is well integrated and combines nicely with the passionfruit, stone fruit and mineral wet stone notes on the long finish. Pair with a Dungeness crab and pomelo salad or white fish sautéed in butter.

– Rhys Pender, Master of Wine

**Bottling Date:** March 2018

### Vintage & Winemaking Notes:

The 2017 growing season got off to a cool slow start but the vines quickly caught up for lost time in the warm summer months. The warm temperatures through August and September combined with the cool nights of late summer and early fall produced bold fruit flavors and crisp acidity.

The Sauvignon Blanc grapes were harvested by hand from September 18th-22nd, 2017 from our vineyard in Keremeos. They were hand sorted and dropped whole bunch by gravity into the pneumatic press for gently extraction of the juice. After completion, 40% of the juice was fermented and aged in tank to promote its delicate and fresh fruity flavours.

The other 60% was fermented and aged in a selection of oak barrels in order to develop the mouthfeel and to infuse woody, toasty and spicy undertones. After 4 months and 3 rackings the wine was filtered, stabilized and bottled.

**Cellaring:** 3+ years

**Ageing:** 60% French, 40% American oak

**Analysis:** Alcohol: 13.9 % | PH: 3.16 | Titratable acidity: 6.9 g/L