

BURROWING OWL

estate winery

2016 MERLOT



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Tasting Notes:

Combining elegance and structure, the nose opens with toasty oak, dark chocolate, coffee and bacon alongside black plum, black cherry, prune studded fruit cake and with complex tobacco, clove, shortbread and floral notes. The palate is full and rich with firm, ripe, dusty tannins and sage, paprika, black licorice and roasted red capsicum to go alongside the cocoa powder, espresso and ripe mulberry fruit. Pair this with slow roasted leg of lamb or beef wellington.

– Rhys Pender, Master of Wine

Bottling Date: June 2018

Vintage & Winemaking Notes:

2016 was another amazing growing season. Spring arrived early: sunny and warm with just enough rain to boost vine canopy growth. July and August added ideal summer heat, ripening the grapes slowly. Red grapes benefited from warm days and cool nights fully developing their flavours while retaining their acidity.

The grapes were harvested by hand from Burrowing Owl's Vineyards in Oliver and Osoyoos from October 6th to 11th. They were sorted by hand, then destemmed and gently crushed before being gravity fed into stainless tanks for cold soak (4 days) and alcoholic fermentation (10 days). Fermentation temperature ranged from 17 to 30 Celsius.

Both "free run" and "pressed" wine were then moved into barrels for malolactic fermentation followed by ageing for 18 months. The selection of barrels helped round out the tanins, and contributed to complex notes such as smoky, savoury and spice. After the blending of barrels the wine was bottled and left to mature until its release.

Cellaring: 5+ years

Ageing: 66% French, 13% American, 15% Hungarian, 6% Russian with 26% new oak

Analysis: Alcohol: 14.5 % | PH: 3.80 | Titratable acidity: 6.09 g/L