

BURROWING OWL

estate winery

2016 MERITAGE



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Blend: 44% Cabernet Sauvignon, 30% Merlot, 25% Cabernet Franc, 1% Malbec

Tasting Notes:

A complex and intense wine built for ageing yet approachable now. Concentrated cassis, blackberry and dried blueberry fruit are given intrigue by the burlap, bacon, vanilla, dried sage and hints of cedar, violet and paprika. The palate is medium bodied yet powerful with firm ripe tannins and refreshing acidity and lots of blue and black fruits, dark chocolate covered black cherry, black olive, dried herbs, spice, orange zest and graphite on the long finish. Pair this with classic beef tenderloin with a red wine demi-glace or pork tenderloin or vegetables slathered and roasted with achiote paste.

– Rhys Pender, Master of Wine

Bottling Date: August 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 flavors while retaining their acidity. Percentages of the components in the Meritage blend vary from vintage to vintage but are always precisely selected to offer you the best possible “assemblage”.

The grape varieties were harvested by hand from Burrowing Owl’s estate vineyards in Oliver and Osoyoos on October 13th and November 1st. They were vinified and barrel aged separately for 14 months. During this time we revisit the potential blend constantly tweaking and changing until we are satisfied we have found the most accurate expression of the vintage and the terroir.

After the components are combined they are barrel aged for an additional four months to achieve their full integration. The wine is then bottled and is left to further mature in a temperature controlled environment before its release.

Cellaring: 10+ years

Ageing: 75% French, 18% Hungarian, 7% American with 37% new oak, 6% one-year, 20% two-year, 37% neutral

Analysis: Alcohol: 14.5 % | PH: 3.67 | Titratable acidity: 6.3 g/L