



World Malbec Day

April 17th

Malbec wine originated in France, but due to its poor resistance to the elements and pests, it was fading from use in Europe. Argentina resurrected the grape from obscurity, and it has begun to show up in various regions around the world, including the Okanagan. Malbec is usually all about ripe fruit flavours appreciated with or without food. ~ black cherry ~ pomegranate ~ blackberry ~ blueberry ~ plum

2019 Burrowing Owl Estate Winery Malbec

An intense Malbec showing its trademark rustic, brambly mixed berry, blackberry, blueberry, blue flowers and spicy peppercorn aromas with a little caramel and vanilla oak in the background. Full, rich, concentrated and packed with blackberry, dark berry and black cherry fruit with firm ripe tannins and lots of sage oil and paprika spice on the long, savoury finish

2016 Burrowing Owl Estate Winery Malbec

An intense Malbec showing its trademark rustic, brambly mixed berry, blackberry, blueberry, blue flowers and spicy peppercorn aromas with a little caramel and vanilla oak in the background. Full, rich and concentrated, packed with blackberry, dark berry and black cherry fruit with firm ripe tannins and lots of sage oil and paprika spice on the long savoury finish.

2014 Burrowing Owl Estate Winery Malbec

This wine has an intense nose of blackberry, black cherry, and baked raspberry, with subtle notes of pastry crust, vanilla, sweet baking spices, dark chocolate, mint, and sage. The palate is dry and full-bodied, showing black pepper, paprika spice, ripe blackberry, raspberry, blueberry, and cassis, with vanillin oak in the background. The finish is long, with ripe tannins, crisp acidity, and juicy freshness throughout.

2012 Burrowing Owl Estate Winery Malbec

The 2012 Malbec offers lush, dense fruit and a medium to full body. Its silky texture is balanced by ripe, round tannins. Sweet black cherry and baked plum flavours meld with dark cocoa, vanilla, peppery spice, and a hint of wet earth.

2011 Burrowing Owl Estate Winery Malbec

Intense and brambly Malbec character combined with Okanagan Valley freshness, acidity and bright fruit. The nose shows spicy, mixed berry notes along with chocolate, vanilla, cherry Christmas pudding, pink peppercorn, leather, some game meat and a hint of dried sage.

***\$42.00 per flight 2oz pour of each
plus applicable taxes and gratuity***