

BURROWING OWL

estate winery

2011 CABERNET FRANC



CSPC: 556621
UPC: 6 88229 0 05 11 4

Sales Contact:

Appellation Wine Marketing
www.appellationwine.ca
Phone: 1-877-374-8939
Email: info@appellationwine.ca

Tasting Notes:

An intriguing combination with intense aromas of ripe Italian plum, blueberry and tomato along with violet, burlap, pipe tobacco and dried herbs. The palate is dry, with lively, juicy acidity showcasing the fresh raspberry, ripe red currant, ruby grapefruit and plum before the intricate combination of chocolate, licorice, dried herbs, baking spice, smoked paprika, tobacco, violet, earth and charred meat unfold on the long finish. While having the ability to age for 6-10 years, this drinks well now with five-spice dusted free range chicken or sage infused braised short ribs.

– Rhys Pender, Master of Wine.

Bottling Date: August 2013

Vintage & Winemaking Notes:

The 2011 growing season turned out to be, on average, one of the cooler seasons in recent history. However, with careful vineyard management to ensure low yield from our vineyards, the grapes reached high sugar levels, perfect acidity and low pH. The long hang time (i.e. late harvest date) resulted in optimal phenolic ripening of the grapes, which contributes vital characteristics to the color, texture and flavour of wine. At Burrowing Owl, we are really excited about this vintage and are expecting some unbelievable wines with amazing complexity and depth.

The grapes for the 2011 Cabernet Franc were hand-harvested in October 2011, from Burrowing Owl's Black Sage Road Vineyard in Oliver. The fruit was hand sorted, de-stemmed and slightly crushed into stainless steel tanks for fermentation. The fruit was left at low temperature for about 5 days, warmed and then left to start fermentation on its own. At the end of fermentation, the wine was left on the skins for a period of time. After pressing, it was transferred into barrels where it was left to age with periodic rackings, for 20 months. The Cabernet Franc barrel program consists of ageing in 80% French oak, 20% American oak: 38% new oak, 31% 1 year, 14% 2 year, 17% 3 year.

Cellaring: 5+ years

Analysis: Alcohol: 14.5% | PH: 3.55 | Titratable acidity (as tartaric acid): 6.01 g/L