BURROWING OWL e s t a t e w i n e r y

2008 CABERNET SAUVIGNON



CSPC: 508200

UPC: 688229006081

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Tasting Notes:

Burrowing Owl's 2008 Cabernet Sauvignon is a concentrated, intense, brooding wine with a lashing of powerful fruit. Mulberries, tobacco and spice dominate the nose on this handsome charmer. Cassis and slight leafy notes lead to a supple, sumptuous and vibrant palate. You will find classy depth, richness and length, all finely drawn with strong structure and balance. This young red is already approachable, but will improve with bottle age. Drink now through 2017, longer if properly cellared.

Bottling Date: July 2010

Cases Produced: 1,456

Winemaking:

The fruit was harvested by hand in October 2008 from Burrowing Owl Vineyards off Black Sage Road in Oliver, B.C. The fruit was fermented at 28°C and held on skins for 21 days before pressing off. The wine was then transfered into French oak barrels for aging. The wine was racked periodically and aged for 20 months in barrels: 14 months in 100% new French oak barrels, 6 months in older, neutral barrels.

Analysis:

Alcohol: 14.3%

pH: 3.83

Titratable Acidity (as tartaric acid): 7.0 g/L