

BURROWING OWL

estate winery

2011 SAUVIGNON BLANC



CSPC: 693572
UPC: 688229 013119

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NEW RELEASE

Tasting Notes:

An intense and complex expression of barrel and lees aged Sauvignon Blanc. The nose has pronounced tropical notes of passion fruit along with peaches, orange sherbet, baked golden apple and honeydew melon with some fresh lime and lemon in the background. The palate is dry and full-bodied with crisp acidity and flinty mineral notes supported by toasty vanillin oak, exotic citrus fruit and zest and mouth filling ripe nectarine, peach and pear. There is a subtle white flower note that leads on to a long, racy and mineral driven finish. Pair with pan seared rich white fish such as halibut or lemon stuffed rotisserie chicken.

– Rhys Pender, Master of Wine.

Bottling Date: October 23, 2012

Vintage & Winemaking Notes:

The grapes were harvested from Burrowing Owl Estate Vineyards: 70% from the Similkameen Valley and 30% from the South Okanagan Valley. The terroir of the new Keremeos vineyard makes it a perfect site to grow exceptional Sauvignon Blanc grapes which is evident in this new release. After harvest, the grapes were cold soaked for 18 hours at 4° Celsius before the fruit was whole-cluster pressed and the juice drained by gravity flow and allowed to settle overnight. The wine was left to ferment using native yeast: 58 % in small French oak barrels (9% new oak) and the balance in stainless steel tanks. The wine was *battonaged* (lees stirred) and aged for 9 months on the lees before final blending and bottling.

Cellaring: 3 to 5 years

Analysis: Alcohol: 13.5% | PH: 3.11 | Titratable acidity: 6.73 g/L