

BURROWING OWL

estate winery

2011 MERITAGE



CSPC: 20073
UPC: 688229007118

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Tasting Notes:

A complex, fresh red blend showing aromas ranging the broad spectrum from cassis, vanilla, blackberry and black plum through roasted nut, smoke, black olive, chocolate ice-cream, burlap, dried sage, cocoa and some sweet blue floral notes. The palate is youthful and structured with plenty of acidity and tannin for long ageing and lots of cassis, blueberry, plum, raspberry, cedar, cigar box, paprika and a subtle saffron note that should mature and evolve for at least 10 years. Pair this with a whole slow roasted prime rib or a Provencal style daube.

Bottling Date: August 2013

Vintage & Winemaking Notes:

The 2011 growing season was one of the cooler seasons in recent history. However, with careful vineyard management to ensure low yield, the grapes reached high sugar levels, perfect acidity and low pH.

The five varieties were harvested by hand from Burrowing Owl's vineyards from the last week of October to November 11th.

The grapes were hand sorted and de-stemmed then slightly crushed and gravity dropped into fermenting tanks. They rested at low temperature prior to being slowly heated to start fermentations. After 2 to 3 weeks, the wines were drained, pressed and transferred into barrels.

Each variety was treated individually for a year until the *assemblage*. Aging then took place in a selection of French (85%), Hungarian, Russian and American oak barrels for another 9 months. Racked off its lees carefully and regularly, the wine was eventually bottled unfiltered.

This 2011 vintage is a classic blend with a balanced composition of the 3 main varieties. Blend composition: 33% Merlot, 32% Cabernet Franc, 31% Cabernet Sauvignon, 2% Malbec, 2% Petit Verdot.

Cellaring: 7-10 years

Analysis: Alcohol: 14.5% | PH: 3.59 | Titratable acidity: 5.99 g/L