

BURROWING OWL

estate winery

2015 MERLOT



Sales contact in British Columbia and Alberta:

Appellation Wine Marketing

www.appellationwine.ca

Phone: 1-877-374-8939

Email: info@appellationwine.ca

Tasting Notes:

Loads of ripe baked plum, black cherry, red berries, licorice and clove spice with complex notes of shortbread, dried sage, cedar and hints of leather in the background. The palate is dry and full-bodied with balanced acidity and firm ripe tannins that give structure for aging. Blackberry, black plum, dark chocolate and pie crust with savory leather notes and orange zest make for a complex palate with a long finish that will age for a decade. Pair this with beef wellington or grilled ribs.

– Rhys Pender, Master of Wine

Bottling Date: June 2017

Vintage & Winemaking Notes:

The 2015 growing season was a grape grower's dream come true. The long growing season started in April followed by unusual heat in June producing vines with concentrated grape clusters. The summer months allowed for even ripening followed by one of the South Okanagan's legendary dry autumns. Warm days promoted the ripening process while cool nights balanced the ripeness with acidity. We heard President Chris Wyse say this vintage was "stellar". The grapes were harvested by hand from Burrowing Owl Estate Vineyards in Oliver and Osoyoos, from October 15th to 23rd. They were sorted by hand, destemmed and gently crushed before being gravity fed into stainless tanks for cold soak (4 days) and alcoholic fermentation (10 days). Fermentation temperature ranged from 16 to 26 Celsius. Both "free run" and "pressed" wine were then moved into barrels for malolactic fermentation followed by ageing for 18 months. The selection of barrels helped round out the tannins, and contributed to complex notes such as smoky, savory and spice. After the blending of the barrels, the wine was bottled unfiltered and left to mature in bottle until its release.

Ageing: 65% French oak, 18 % American, 10% Hungarian, 7% Russian
- 23% new oak barrels

Analysis: Alcohol: 14.5 % | PH: 3.80 | Titratable acidity: 6.09 g/L