

BURROWING OWL

estate winery

2017 CABERNET FRANC



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Tasting Notes:

A complex, powerful yet elegant wine. The nose shows black licorice, black cherry, red and black currant with some savoury dried flowers, dried sage, paprika and mint overlaying some cocoa powder and nutmeg. Medium bodied and elegant on the palate with crisp acidity, ripe medium tannins and intense raspberry, currant, mixed berries and some complex shortbread, burlap, mint infused dark chocolate and pink peppercorn with a long finish. Pair this with lamb braised with tomato, black olives and thyme or a Portobello mushroom burger with red onion jam.

– Rhys Pender, Master of Wine

Bottling Date: July-August 2019

Vintage & Winemaking Notes:

The 2017 growing season got off to a cool, slow start but the vines quickly caught up for lost time in the summer months. The warm temperatures through August and September combined with the cool nights of late summer and early fall produced bold fruit flavors and crisp acidity.

The 2017 Cabernet Franc grapes were harvested by hand from Burrowing Owl's vineyards in Oliver and Osoyoos from October 17th – 31st. The grapes were sorted by hand then gently crushed before being gravity fed into stainless steel tanks to cold soak, then followed by skin maceration, and alcoholic fermentation. The temperature during this time ranged from 16 – 32 degrees Celsius.

After two months in the tanks, the wine was then moved into barrels to age for an additional 18 months. The barrel aging allows for the tannins to soften and adds complexity to the wine. The Cabernet Franc was then bottled, unfiltered, and left to age until it's release.

Ageing: 90% French, 10% Hungarian with 20% new oak

Analysis: Alcohol: 13.5% | PH: 3.73 | Titratable acidity: 5.8 g/L