

BURROWING OWL

estate winery

2022 CABERNET FRANC



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Tasting Notes:

A pure-fruited, elegant, medium-bodied Cabernet Franc. The nose shows intensity and complexity with dried violets, red plum, red currant, potpourri, raspberry and clove. The palate is intense with crisp, juicy acidity, medium tannins, fresh crunchy berries, dried thyme, cumin, paprika, graphite and hints of vanilla, shortbread and espresso. Pair with eggplant parmigiana, or roast venison with currants.

– Rhys Pender, Master of Wine

Bottling Date: July / August 2024

Vintage & Winemaking Notes:

The 2022 growing season will be remembered for its very late start and remarkable finish which allowed for an abundance of quality grapes grown and fine wines produced. An uncharacteristically cool spring resulted in bud break occurring in early May. With delays in fruit development by as much as three weeks, careful vineyard management and cooperative conditions were needed to reach proper sugar levels and ideal natural acidity. The summer months were spectacular, offering the perfect amount of heat and sunshine to allow for our largest yield of grapes to date followed by an unbelievable fall heading into a condensed harvest that began in October.

The Cabernet Franc grapes were harvested from our Keller and Eva vineyards in Osoyoos and our Burrowing Owl Vineyard at the very end of October and into November. After being hand-sorted and lightly crushed, the grapes were gravity-fed into stainless steel tanks, where they underwent a four-day cold soak, thirty days of alcoholic fermentation, and a seven-day post-maceration period. The wine was then moved into barrels to age for 18 months, which allowed the tannins to soften and enhanced the wine's complexity. The finished Cabernet Franc wine was bottled and allowed to mature before being released.

Ageing: 80.5% French, 11.5% Hungarian and 8% American oak with 26% new, 33% one- and two-year-old, and 41% neutral barrels

Analysis: Alcohol: 14.0% | PH: 3.71 | Titratable acidity: 5.74 g/L