



CALLIOPE



Introducing Calliope

Calliope (ka-LIE-oh-pee) wine embodies the freedom, beauty and artistry of its two namesakes: a tiny hummingbird found in Southern British Columbia, and the Greek Muse of Eloquence. Empowered to draw on the inspiration of these two sources, Calliope takes flight with this lively, lightly oaked Sauvignon Blanc that features citrus and passion fruit, as well as classic herbaceous flavours indicative of our cool Okanagan climate.

2009 SAUVIGNON BLANC

Tasting Notes:

The wine shows beautiful fruit aromas of pear, citrus, passion fruit and lime with subtle hints of vanilla from the oak aging of the wine. The pear and citrus continue onto the pallet with subtle integration of the oak which meld together to give a beautifully balanced wine. The wine displays a smooth, luscious mouth feel, and a long, clean finish.

Bottling Date: April, 2010

Cases Produced: 535 cases

Winemaking:

The grapes for this wine were harvested from the Similkameen Valley on September 14, 2009. The fruit was whole-cluster pressed and the juice drained by gravity flow into stainless steel tanks where it was chilled and allowed to settle for 24 hours to remove excess solids. It was then racked off its lees and inoculated with a new yeast strain selected for its aromatic and flavour contributions. The wine was then transferred to a mixture of barrels (100% French, 10% new, 90% two year old) for barrel fermentation. After fermentation, the wine was held in barrel for 3 months and the yeast lees were stirred fortnightly to enhance the wine's mouth feel. The wine was then removed from barrels, stabilized and filtered in preparation for bottling.

Cellaring: Drink now through 2012

Analysis:

Alcohol: 13.5%
pH: 3.30
Titrateable acidity: 6.82 g/L

CSPC: 133215
UPC: 6 88229 10009 3

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