



CALLIOPE



Introducing Calliope Summer Releases

The Wyse Family, founders of Burrowing Owl Estate Winery, is pleased to announce the new line up of Calliope's summertime sippers from the 2010 vintage: Sauvignon Blanc, Rosé, Riesling and Viognier. Calliope (ka-LIE-oh-pee) wine embodies the freedom & beauty of its two namesakes: B.C.'s tiniest hummingbird, and the Greek Muse of Eloquence. Calliope is an escape from tradition; winemakers are empowered to utilize their creative talents to explore new taste profiles and expressive, fresh characteristics in each variety.

2010 CALLIOPE RIESLING

Tasting Notes:

Apple, pear, stone fruit, lemon and lime combine nicely with lifted floral aromatics for an alluring nose. The palate has a racy intensity to it - minerals, granny smith apple and lime with some complex five-spice notes on the long finish. The crisp acidity is the perfect counterbalance to pancetta wrapped pork tenderloin, your favourite local sausages or pad thai.

Bottling Date: April 2011

Cases Produced: 190 cases

Winemaking:

The grapes for this wine were hand harvested in September 2010. 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. 100 % of this wine was barrel fermented in old 500 Litre barrels and held in barrel for 3 months. 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 by 2013

Analysis:

Alcohol: 13%
pH: 3.15
Titratable acidity: 8.5 g/L

CSPC: 175984

UPC: 688229101106

Sales Contact:

Appellation Wine Marketing

www.appellationwine.ca

Phone: 1-877-374-8939

Email: info@appellationwine.ca