



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 ROSÉ

Tasting Notes:

Bright aromas of sun-warmed red berries, stone fruit, floral notes and savoury dried herbs. The palate is fresh, crisp and lively, yet with a mouth-filling texture and bold flavours of cherry, nectarine, apricot, grapefruit and a hint of clove that linger on a long finish. A diverse food wine, try with mussels, grilled quail or whatever you pack in your summer picnic.

Bottling Date: April 2011

Cases Produced: 334 cases

Winemaking:

The syrah grapes for this wine were hand picked in September 2010. The fruit was crushed straight to tank and left overnight to extract the color from the skins. After pump-over, the juice was drained from the tank and left over night to cold settle. It was then racked off its lees and inoculated with a new yeast strain selected for its aromatic and flavour contributions. After fermentation lees were stirred fortnightly to enhance the wine's mouth feel. The wine was then racked and blended with some Viognier to enhance the complexity, stabilized and filtered in preparation for bottling.

Cellaring: Drink by 2013

Analysis:

Alcohol 13.5%

pH: 3.40

Titrateable acidity: 8 g/L

CSPC: 175992

UPC: 688229102103

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