



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 SAUVIGNON BLANC

Tasting Notes:

Refreshing aromas of grapefruit, gooseberry, lime and fresh green grass lead on to a lively and intensely flavoured palate. Lemon, chalk and mineral notes with hints of passionfruit and great length make this an exciting wine from start to finish. The lively acidity ensures this wine is perfect with local oysters, asparagus and citrus-based salads.

Bottling Date: April 2011

Cases Produced: 682 cases

Winemaking:

The grapes for this wine were hand harvested from Burrowing Owl's Kere-meos vineyards 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. 20 percent of this wine was barrel fermented 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, blended with the tank fermented portion, stabilized and filtered in preparation for bottling.

Cellaring: Drink by 2013

Analysis:

Alcohol: 13%

pH: 3.30

Titrateable acidity: 8.5 g/L

CSPC: 133215

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