



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 VIOGNIER

Tasting Notes:

Showcases the exuberance of Viognier with an intense nose of jasmine, cantaloupe melon, nectarine and apricot. The viscous palate is packed with ripe peach, apricot and tropical fruit all balanced by zingy grapefruit and lemon. With weight and freshness at the same time, pair with crispy-skin lemon chicken, Indian curry or roast halibut with beurre blanc.

Bottling Date: April, 2011

Cases Produced: 175 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 percent of this wine was barrel fermented in 5 year old 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: 3.30

Titrateable acidity: 8.5 g/L

CSPC: 176024

UPC: 688229103100

Sales Contact:

Appellation Wine Marketing

www.appellationwine.ca

Phone: 1-877-374-8939

Email: info@appellationwine.ca