



LITTLE ENGINE

GOLD PINOT NOIR RESERVE 2014

VITICULTURE NOTES

The 2014 season was mostly warm and dry and without extreme heat spikes. Flavours developed nicely without high sugar accumulations. A cool period in August and into September slowed down ripening but maintained acidity. October warmed up and was mostly dry, allowing grapes to extend their ripening on the vine.

The grapes for this wine were sourced from Naramata Bench vineyards and include clones 777 and 115.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Pinot Noir grapes are de-stemmed only into one ton fermenters. About 15% whole clusters are added to each fermenter. After a few days of cold soak, the musts are gradually warmed up to initiate a natural fermentation. Hand plunging is used to keep the cap moist and ensure colour and tannin extraction. The fermentation temperatures are maintained cool early in ferment and then elevated to aid in phenolic extraction. The total maceration time is about 3 weeks. The wines are drained and pressed off just before dryness and tank settled prior to going to barrel.

Our Pinot Noir prefers 100% French Oak. It undergoes spontaneous malolactic fermentation and matures in barrel for up to 15 months with no racking until pre-bottle blending. The 2014 Gold Pinot Noir is 38% new oak and the balance in 2nd fill barrels. Unfiltered prior to bottling.

TASTING NOTES

This deeply coloured and brooding wine is comprised of the best barrels from our 2014 vintage. Complex aromas of red and dark fruits, particularly cherry and raspberry. Spicy notes of cloves and star aniseed an underlying earthy character. The palate is full, and the tannins are supple enough to drink now, however, the structure and acidity will support significant ageing..

Best enjoyed now through 2022.

Released: Spring 2017

“Dreams don’t come true; dreams are made true.”

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