

LITTLE ENGINE

W I N E S

2019 ROSÉ



Production: 290 cases
Alcohol: 13.8%
pH: 3.54

VITICULTURE NOTES

After a cold February with ample snow, most of March and early April was warm with above average temperatures. Budbreak for Estate Vineyards was during the third week of April. May continued to be warm with temperatures reaching 30 degrees C. This gave us rapid shoot growth.

After flowering at the beginning of June, the weather cooled off and gave us higher than normal precipitation. Warm August temperatures encouraged an early veraison.

September brought more rain than usual and cooler temperatures which delayed ripening for some varieties. Canopy management was crucial throughout the season to create airflow through the vines and amongst the clusters as humidity was a recurring issue. Because we crop at lower yields, our fruit was unaffected and most of it harvested mid September to early October. October 10 brought a severe cold snap and shut down all the vines across the Okanagan. All remaining grapes had to come in. Our reds were fully mature and experienced no ill effects.

WINEMAKING NOTES

100% Naramata Bench fruit is hand harvested and allowed to cool overnight. Crafted in the saignée method with 64% Pinot Noir and 36% Merlot. After 24-36 hours of skin contact, juice is drained from the red fermenters and settled in tank before undergoing fermentation. The Pinot Noir portions were fermented cool in stainless steel whereas a portion of the Merlot was fermented in neutral oak barrels and left on yeast lees for 4 months. The latter creates mid-palate weight.

TASTING NOTES & SUGGESTED CELLARING

The colour of a watermelon Jolly Rancher, our Pinot Noir led Rosé offers lifted cotton candy aromas, dried strawberry, fresh ripe cherry, and orange blossom. Juicy cranberry with upfront sweetness and creaminess on the palate, followed with blood orange, pink grapefruit, accented with a subtle savoury character. Its finish is dry, refreshing and lingering.

Fully enjoyable upon release.