

LITTLE ENGINE

W I N E S

2017 CABOOSE ROSÉ



Production: 216 cases
Alcohol: 14.5%
pH: 3.31

VITICULTURE NOTES

The 2017 season was challenging at times, marked by a wet start, followed by significant heat and then intermittent stretches of hazy skies. Bud break was about the 3rd week of April and we had vigorous vine growth through June/ July. Humidity was an issue and therefore canopy management was key to ensure air flow and give adequate bunch exposure where required, particularly with Pinot Noir. September and October warmed up and were mostly dry, allowing grapes to extend their ripening time on the vine.

WINEMAKING NOTES

The fruit is hand harvested and allowed to cool overnight. Crafted in the saignée method with 70% Pinot Noir and 30% 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 the Merlot portion was fermented in neutral oak barrels and left on yeast lees for 4 months. The latter creates mid palate weight.

TASTING NOTES & SUGGESTED CELLARING

Our Pinot Noir led Rose offers an inviting aromatic blend of candied cranberries, sundried sumac and juicy pomegranates. The mouthfeel offers a lively start that opens to a creamy mid-palate from the deftly applied influence of lees contact.

Fully enjoyable upon release though it can develop nicely through 2019.

CULINARY INSPIRATION

Rosés are very versatile when it comes to food pairings. Pair with a simple appetizer like a charcuterie platter that includes melon and prosciutto or a main dish like a summery niçoise salad.