

# LITTLE ENGINE

W I N E S

## 2017 FRENCH FAMILY RELEASE MALBEC



Production: 58 cases  
Alcohol: 13.7%  
pH: 3.67

### 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. Canopy management was key to ensure air flow and give adequate bunch exposure where required. September and October warmed up and were mostly dry, allowing grapes to extend their ripening time on the vine.

This French Family Release wine is 100% Malbec sourced entirely from the Naramata Bench.

### WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the grapes are de-stemmed into one tonne fermenters. 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.

It undergoes spontaneous malolactic fermentation and matures in French oak barrel (40% new) for 15 months with no racking until bottling.

### TASTING NOTES & SUGGESTED CELLARING

This wine is a superb example of Naramata Bench quality Malbec, more reminiscent of southern French varietal wine as compared to the powerhouse of Argentinian styles. Rustic and reminiscent of blackberries & red plum, soft and fairly approachable with acidity and tannins. Slight floral & violet tones add immediate elegance to this ripe and lush French Family Release.

Approachable and silky upon release this wine will develop well through 2023 under ideal cellaring conditions.

### CULINARY INSPIRATION

Grilled Fresh Valley Farms Beef Flank Steak with herb buttered potatoes, pan seared heirloom tomato, roasted corn & zucchini.

~or~

Classic Prime Rib Roast with all the fixings: Yorkshire pudding & Au Jus, roasted Autumn roots and sautéed mushrooms with rosemary & thyme.