

LITTLE ENGINE

W I N E S

2017 GOLD MERLOT

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.

Sourced entirely from estate grown Merlot grapes at our Corbishley Vineyard, harvest dates were in the 2nd and 3rd week of October based on flavour and tannin ripeness in the vineyard. Crop yield was 3 tons per acre, quite low for Merlot standards, to ensure fruit concentration.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Merlot grapes are destemmed only into one-ton fermenters ensuring a high proportion of whole berries. After 6-7 days of cold soak, the musts are gradually warmed up to initiate a natural or directed 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 Merlot prefers 100% French Oak, undergoes spontaneous malolactic fermentation and matures in barrel for 16 months with no racking until pre-bottle blending. The 2017 Gold Merlot is 63% new oak puncheons and barrels with the balance in 2nd and 3rd fill barrels.

Unfiltered prior to bottling.

TASTING NOTES & SUGGESTED CELLARING

The concentrated nose entices you in with notes of ripe fruits like black cherry, cooked raspberry, and dusty cocoa. This full-bodied wine offers a full-palate experience with depth of flavours of cooked fruits with mulling spices, anise, with mouth-coating luscious tannins. Elegant and well-structured, the finish is long and pronounced.

Enjoy now through 2028 under ideal cellaring conditions.

CULINARY INSPIRATION

Alberta Bison Striploin, roasted cipollini onions, duck fat potatoes, seasonal veg, Okanagan Bing cherry reduction.



Production: 206 cases
Alcohol: 14.8%
pH: 3.63