

LITTLE ENGINE

W I N E S

2017 GOLD PINOT NOIR



Production: 217 cases
Alcohol: 13.9%
pH: 3.81

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.

Our Pinot Noir is sourced exclusively from our own estate vineyard growing the clones 115, 667 and 777. Particular attention is paid to canopy management of these vines to ensure airflow in the canopy, minimizing the need for spraying. Clusters are partially exposed early in the growing season to encourage phenolic development. Crop yields are kept low at about 2.0 tons per acre and may be reduced further depending on the growing season.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Pinot Noir grapes are destemmed only into one ton fermenters. About 15% whole clusters are added to each fermenter. 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 barrel for 15 months with no racking until pre-bottle blending. The 2017 Gold Pinot Noir is 80% new oak (primarily puncheons) and the balance in 2nd fill barrels. Unfiltered prior to bottling.

TASTING NOTES & SUGGESTED CELLARING

Layered and bold, this Pinot Noir entices you with pronounced aromas of ripe dark fruits, star anise, cloves, and subtle vanilla notes. The palate offers bold plush fruit, primarily dried cranberry, huckleberry, and blackberry. Ripe tannins and a pleasing frame of acidity lead into the generous finish.

We recommend patience and a favourable cellaring environment to encourage the development of alluring tertiary characteristics. This wine will age beautifully through 2025.

CULINARY INSPIRATION

Wild mushroom risotto with fresh thyme and rosemary, sweet peas, burrata cheese.