

LITTLE ENGINE

W I N E S

2017 SILVER MERLOT



Production: 401 cases
Alcohol: 14.3%
pH: 3.64

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.

The fruit is predominantly from our own estate vineyards and a small percentage is sourced from select Naramata Bench and Oliver growers. Harvest dates were early to mid-October, based on flavour and tannin ripeness in the vineyard. Bunches are exposed early in the growing season to aid in phenolic development.

Crop yields were kept at an average of 3.0 tons per acre; low for Merlot standards. This was done to concentrate the fruit.

WINEMAKING NOTES

Hand harvested and de-stemmed into one ton fermenters to encourage a high percentage of whole berries. After a few days of cold soaking, 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 undergoes spontaneous malolactic fermentation and matures in French Oak barrels (50% new) for 15 months.

TASTING NOTES & SUGGESTED CELLARING

Layered aromas of blueberry and plum with a ribbon of warm spices and cloves, with a hint of classic graphite expression. The silky and bold palate feels creamy with rich black fruits and subtle hints of raspberry. Well-structured with approachable tannins carries into a lengthy and lingering finish.

While easily indulged upon release, this wine will develop well through 2024 under ideal cellaring conditions.

CULINARY INSPIRATION

Grilled New York Striploin with truffle parmesan fries, fresh seasonal market vegetables sautéed with garlic butter.