

# LITTLE ENGINE

W I N E S

## 2017 SILVER PINOT NOIR



### 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 100% Naramata Bench fruit from our estate vineyards growing clones 115, 667 and 777, with a small percentage from other select growers. 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 an average of 2.0 tons per acre.

### WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Pinot Noir grapes are destemmed 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 14 months with no racking until pre-bottle blending. The 2017 Silver Pinot Noir is 22% new oak and the balance in 2nd fill and neutral barrels.

### TASTING NOTES & SUGGESTED CELLARING

Ruby in colour, this wine's aromas nod to its natural fermentation, showcasing forest floor, wet leaves, and tea box. A vibrant and juicy start on the palate with dried cherries, and figs, has upfront smoothness balanced with lively acidity with a lengthy finish.

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

### CULINARY INSPIRATION

Rosemary-rubbed duck breast with roasted figs and blood orange reduction with wild rice and roasted seasonal greens.

Release Date: June 8<sup>th</sup> 2019  
Production: 435 cases  
Alcohol: 13.9%  
pH: 3.88