

LITTLE ENGINE

W I N E S

2018 GOLD CABERNET FRANC



Production: 82 cases
Alcohol: 14.5%
pH: 3.64

VITICULTURE NOTES

The 2018 growing season got off to a normal start with bud break in late April. Vine growth was rapid and ample due to wet soils from a heavy snow pack. Canopy management was crucial immediately afterwards and throughout the season to create airflow through the vines and amongst the clusters as humidity was a recurring issue. Hazy skies in August and a cooler than normal September delayed ripening for some varieties. October was dry and mild and allowed red varieties to ripen with a long hang time.

Sourced from the Black Sage Bench in Oliver, the fruit was harvested October 30, 2018 based on flavour and tannin ripeness in the vineyard.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Cabernet Franc grapes are de-stemmed 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. Malolactic fermentation occurs naturally in barrel.

Our Cabernet Franc matured in 2nd fill French Oak barrels for 16 months with no racking until pre-bottle blending and bottled unfiltered and unfiltered.

TASTING NOTES & SUGGESTED CELLARING

An enticing nose of brambly fruit and cranberry with hints of anise, fresh nutmeg and tobacco leaf. The palate is juicy with red fruits upfront, with a balanced medium-plus structure giving way to preserved pepper, black tea and paprika. Well-structured, the complex finish is lingering and pronounced.

Enjoy now through 2028 under ideal cellaring conditions.

CULINARY INSPIRATION

Slow Roasted Plum Braised Pork Belly with Barley and Mushroom Risotto.