

# LITTLE ENGINE

W I N E S

## 2018 GOLD PINOT NOIR

### 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.

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. After 6-7 days of cold soak, the musts are gradually warmed up to encourage a natural 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.

It undergoes spontaneous malolactic fermentation and matures in barrel for 15 months with no racking until pre-bottle blending. The 2018 Gold Pinot Noir is 73% new French barriques and puncheons and the balance in 2nd fill barrels. Unfined and unfiltered prior to bottling.

### TASTING NOTES & SUGGESTED CELLARING

A deep purple colour, luxuriant with dark cherry, strawberry, and rhubarb aromas, layered with notes of chocolate and subtle vanilla. The palate is pleasing on entry with inviting dark fruit, cassis, cocoa, and hints of cola, along with savoury notes inviting us to take another sip. Tannins are round and rich. Good acid balance with a 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.



Production: 729 cases  
Alcohol: 13.9%  
pH: 3.81