

LITTLE ENGINE

W I N E S

2018 PLATINUM 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 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 perfect 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 Platinum Pinot Noir is unfinned and unfiltered, matured in 100% new French barriques and puncheons for 12 months.

TASTING NOTES & SUGGESTED CELLARING

Bright aromas on the nose of macerated cherry, cloves, dried mushrooms and cured meats. The body is juicy with a medium-plus structure and bold yet approachable tannin. Notes of blueberry and chocolate on the palate lead into a hint of fresh mint leaves with a lifted finish.

While harmonious and elegant in its youth, we do recommend cellaring as your patience will be well rewarded. The acidity and palate structure will allow this wine to age gracefully through 2028.

CULINARY INSPIRATION

Seared Brown Sugar and Garlic Butter Pork Chops with Roasted Winter Squash Medley.



Production: 61 cases
Alcohol: 14.1%
pH: 3.84