

LITTLE ENGINE

W I N E S

2018 ROSÉ



Production: 450 cases
Alcohol: 14.1%
pH: 3.51

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.

WINEMAKING NOTES

100% Naramata Bench fruit is hand harvested and allowed to cool overnight. Crafted in the saignée method with 78% Pinot Noir and 22% Merlot. After 24-36 hours of skin contact, juice is drained from the red fermenters and settled in tank before undergoing fermentation. The Pinot Noir portions were fermented cool in stainless steel whereas the Merlot portion was fermented in neutral oak barrels and left on yeast lees for 4 months. The latter creates mid-palate weight.

TASTING NOTES & SUGGESTED CELLARING

Our Pinot Noir led Rosé offers initial aromas of dry strawberry, rhubarb and citrus zest. Juicy cranberry on the palate with ripe red cherry, pomegranate and candied quince. Its finish is lively and lingering with a touch of tart cherry. Fresh fruit acidity permeates throughout, creating balance with its slightly creamy texture.

Fully enjoyable upon release though it can develop nicely through 2020.

CULINARY INSPIRATION

Traditional Provençal Bouillabaisse with rouille, garlic & herb croutons, local microgreens.

~or~

Pan roasted local Lake Trout with warm quinoa, Spring vegetables and pickled garlic scape emulsion.