

LITTLE ENGINE

W I N E S

2018 SILVER MERLOT



VITICULTURE NOTES

The 2018 growing season started with bud break in late April. Vine growth was rapid and ample due to wet soils from a heavy snow pack and early warm temperatures. 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 but encouraged optimal levels of natural acidity for some varieties. October was dry and mild.

The fruit is predominantly from our own estate vineyards and select Naramata Bench and Oliver growers. Harvest dates were early to mid-October, based on flavour and tannin ripeness in the vineyard. Bunches are exposed early in the growing season to aid in phenolic development.

Crop yields were kept at an average of 3.5 tons per acre; low for Merlot standards. This was done to concentrate the fruit.

WINEMAKING NOTES

Hand harvested and de-stemmed into one ton fermenters to encourage a high percentage of whole berries. After a few days of cold soaking, 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. Our Merlot undergoes spontaneous malolactic fermentation and matures in French Oak barrels (17% new) for 15 months.

TASTING NOTES & SUGGESTED CELLARING

Deep purple in colour, this wine opens with layered aromas of black cherry, blackberry, and violets and cedar. A supple and plush palate, showcasing earthy and applewood flavours, laced with warm cocoa, and subtle hints of coriander. The silky and bold palate feels creamy with rich. Well-structured with approachable tannins carries into a lengthy and lingering finish.

While easily indulged upon release, this wine will develop well through 2025 under ideal cellaring conditions.

Production: 413 cases
Alcohol: 14.3%
pH: 3.44