

# LITTLE ENGINE

W I N E S

## 2018 SILVER PINOT NOIR



### 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.

Our Pinot Noir is 100% Naramata Bench fruit from our estate vineyards growing clones 115, 667 and 777, and a small percentage from select growers. 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 an average of 2.5 tons per acre.

### WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Pinot Noir grapes are destemmed into one ton fermenters. After 7 days of cold soaking, the musts are gradually warmed to allow for 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 14 months with no racking until pre-bottle blending. The 2018 Silver Pinot Noir is matured in 2<sup>nd</sup> and 3<sup>rd</sup> fill and neutral barrels.

### TASTING NOTES & SUGGESTED CELLARING

Ruby in colour, the aroma is a symphony of ripe cherry and cranberry, with figs and star anise. A vibrant and juicy start on the palate with a slightly savoury character, accented with flavours of dried fruits and cranberry. The wine has a smooth yet firm palate with soft, approachable tannins. Subtle acidity lifts the wine into an intense, lingering finish.

Approachable and silky upon release this wine will develop well through 2024 under ideal cellaring conditions.

Production: 603 cases  
Alcohol: 13.1%  
pH: 3.72