

LITTLE ENGINE

W I N E S

2018 SILVER SAUVIGNON BLANC

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 2018 Sauvignon Blanc is a blend of grapes picked at different times to yield a complexity of flavours and acidity. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development. Crop levels were kept low at 3 tons per acre.

WINEMAKING NOTES

The fruit is hand harvested and allowed to cool overnight. Flavours ripened quite early enabling us to pick at lower sugar levels, thus crafting a lower alcohol wine. Grapes are de-stemmed and cold soaked for 12-16 hours and then pressed. Free and press run juices are kept separate. To create heightened complexity in aromatic esters, fermentation is long and cool, done in stainless steel tanks, with 20% fermented in neutral oak puncheons. We also apply a variety of yeasts specific for promoting our desired aroma and flavour components. A small percentage of Sémillon (3%) has been blended in. The resulting blend is maintained on light lees for 4 months prior to fining, filtration and bottling.

TASTING NOTES & SUGGESTED CELLARING

Initially stylized after traditional Sancerre, a subtle hint of green grass on the nose leads into white peach, melon rind and dry lychee aromas. Vibrant acidity frames a palate of light guava and pomelo laced with grapefruit, honeysuckle and crème brûlée flavours. Its hallmark acidity is supported by a touch of flinty minerality continuing from the palate through the finish. Cellar time in the bottle will unveil further complementary tropical fruit aromas and flavours.

Brilliant upon release though it will develop nicely through 2023 under ideal cellaring conditions.

CULINARY INSPIRATION

BC Spot Prawn ceviche with grilled lemon, avocado-sunflower sprout salad and lime vinaigrette.

~or~

Seared Haida Gwaii Halibut on sweet pea risotto with sautéed beech mushrooms and heirloom carrots.



Production: 497 cases
Alcohol: 12.1%
pH: 3.23