

LITTLE ENGINE

W I N E S

2018 UNION



Production: 650 cases
Alcohol: 14.5%
pH: 3.54

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 varietals. October was dry and mild and allowed red varieties to ripen with a long hang time.

WINEMAKING NOTES

Hand harvested, de-stemmed and minimally crushed into one-tonne fermenters to encourage a high percentage of whole berries. After a few days 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 to ensure colour and tannin extraction. The total maceration time is approximately 3 weeks. The wines are drained and pressed off just before dryness, and tank settled prior to going to barrel. The 2018 Union undergoes spontaneous malolactic fermentation and matures in French Oak barrels (24% new) for 16 months.

Merlot (68%), Cabernet Franc (30%), and Malbec (2%).

TASTING NOTES & SUGGESTED CELLARING

Bold aromas of blackberry, enhanced by savoury notes and spices; cloves, anise, vanilla. The rich and round palate is fruit forward emphasizing blueberry, raspberry, cassis, and fig with notes of licorice & mocha backed by a full mid-palate lead to structured yet approachable tannins, creating a slightly silky texture. A lingering finish of burst dark fruits.

Enjoy now through 2027 under ideal cellaring conditions.

CULINARY INSPIRATION

Seared bison flank steak with buttery shallot red wine demi over thick sliced fresh bread, served with garlic & rosemary roasted potatoes.