

LITTLE ENGINE

W I N E S

2019 GOLD CABERNET FRANC

VITICULTURE NOTES

After a cold February with ample snow, most of March and early April was warm with above average temperatures. Budbreak for Estate Vineyards was during the third week of April. May continued to be warm with temperatures reaching 30 degrees C. This gave us rapid shoot growth.

After flowering at the beginning of June, the weather cooled off and gave us higher than normal precipitation. Warm August temperatures encouraged an early veraison.

September brought more rain than usual and cooler temperatures which delayed ripening for some varieties. Canopy management was crucial throughout the season to create airflow through the vines and amongst the clusters as humidity was a recurring issue. Because we crop at lower yields, our fruit was unaffected and most of it harvested mid September to early October. October 10 brought a severe cold snap and shut down all the vines across the Okanagan.

Sourced from the Black Sage Bench in Oliver, the fruit was harvested October 23, 2019 based on flavour and tannin ripeness in the vineyard.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Cabernet Franc grapes are de-stemmed only into one-ton fermenters ensuring a high proportion of whole berries. After 6-7 days of 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 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. Malolactic fermentation occurs naturally in barrel.

Our Cabernet Franc is matured in French Oak barrels (38% new) for 16 months with no racking until pre-bottle blending and bottled unfiltered and unfiltered.

TASTING NOTES & SUGGESTED CELLARING

An enticing nose of red fruits with cranberry, cherry and pomegranate balanced by hints of anise and savoury herbs. The palate is well-structured with a velvety weight and flavours of ripe peppers, tomato leaf and a touch of cocoa on the lengthy, complex finish.

Enjoy now through 2028 under ideal cellaring conditions.



Production: 66 cases
Alcohol: 13.6%
pH: 3.51