

# LITTLE ENGINE

W I N E S

## 2019 PLATINUM PINOT NOIR

### 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°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. All remaining grapes had to come in.

Our 2019 Platinum Pinot Noir is sourced exclusively from our estate vineyards and is comprised of clones 777, Wadenswil, Mt. Eden and Mariafeld. 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 kept low at about 2.0 tons per acre and may be reduced further depending on the growing season.

### WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Pinot Noir 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. It undergoes spontaneous malolactic fermentation and matures in barrel for 12 months with no racking until pre-bottle blending. The 2019 Platinum Pinot Noir is comprised of 65% new French barriques and puncheons. Unfined and unfiltered prior to bottling.

### TASTING NOTES & SUGGESTED CELLARING

A rich nose of cherry cola, chocolate, clove, dried fig and savoury notes. A juicy palate, medium plus body features notes of bramble berries, Bing cherries and a hint of eucalyptus with a refreshing, lengthy finish.

We recommend patience and a favourable cellaring environment to encourage the development of alluring tertiary characteristics. This wine will age beautifully through 2028.

### CULINARY INSPIRATION

Garlic-rosemary pork tenderloin with Okanagan fruit compote over seasonal greens.



Production: 86 cases  
Alcohol: 13.5%  
pH: 3.84