

LITTLE ENGINE

W I N E S

2019 SILVER 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 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.

Our Pinot Noir is 100% Naramata Bench fruit from our estate vineyards growing clones 115, 667, 777 and 91, 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 2019 Silver Pinot Noir is matured in 2nd and 3rd fill and neutral barrels.

TASTING NOTES & SUGGESTED CELLARING

A bountiful nose of bramble fruit with licorice and a touch of eucalyptus leads into a silky palate of cherry, saffras and basil leaf. The pleasing structure of this wine leaves you with a refreshing and clean finish.

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



Production: 720 cases
Alcohol: 13.3%
pH: 3.84