

LITTLE ENGINE

W I N E S

2019 SILVER SAUVIGNON BLANC



Production: 596 cases
Alcohol: 13.1%
pH: 3.25

94 Points -

Katherine McEachnie,
WSET Diploma, CSW, FWS,
IWSC Judge, Champagne Master

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. All remaining grapes had to come in.

Our 2019 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 10% fermented in neutral oak puncheons. We also apply a variety of yeasts specific for promoting our desired aroma and flavour components. The wine is maintained on light lees for 4 months prior to fining, filtration and bottling.

TASTING NOTES & SUGGESTED CELLARING

Compelling aromas of green grass, ripe green pepper, accented with orange and peach blossom. Vibrant and lively, the palate is coated and refreshed with white grapefruit, pomelo, and Canada Fancy apple peel. Notes of dry summer grass, vanilla and crème brûlée create complexity, with slight minerality continuing from the palate through the mouth-watering 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.