

LITTLE ENGINE

W I N E S

2019 UNION



Production: 725 cases
Alcohol: 13.7%
pH: 3.57

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.

Grapes for the 2019 Union are sourced from Naramata Bench and Black Sage Bench Vineyards. The Merlot is primarily Estate grown.

WINEMAKING NOTES

Hand harvested, de-stemmed and minimally crushed into one-ton 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 2019 Union undergoes spontaneous malolactic fermentation and matures in French Oak barrels (20% new) for 16 months.

Merlot (72%), Cabernet Franc (21%), and Malbec (7%).

TASTING NOTES & SUGGESTED CELLARING

Enticing aromas of cherry, roasted peppers, tomato leaf and fresh mint on the nose. The bold and round palate is fruit forward with a complex spice character, notes of cocoa and structured yet approachable tannin, creating a pleasing, enveloping texture and a lingering finish.

Enjoy now through 2028 under ideal cellaring conditions.