

LITTLE ENGINE

W I N E S

2020 ROSÉ

VITICULTURE NOTES

The 2020 season began with a mild end to winter and bud break in the 3rd week of April for most of our sites. There was a lot of canopy growth early during May with more precipitation and less heat than usual for this time of year. Early June was also cool with above average precipitation. Temperatures warmed up considerably late June and there was significant canopy growth. Canopy management was again very crucial with shoot and leaf removal to encourage airflow through the vines and amongst the developing bunches post fruit set. Summer conditions were warm and mostly dry encouraging steady grape maturity through veraison.

WINEMAKING NOTES

100% Naramata Bench fruit is hand harvested and allowed to cool overnight. Crafted in the saignée method with 52% Merlot and 48% Pinot Noir. After 24-36 hours of skin contact, juice is drained from the red fermenters and settled in tank before undergoing fermentation. The Pinot Noir batches and most of the Merlot were fermented cool in stainless steel. A portion of the Merlot was fermented in neutral oak barrels and left on yeast lees for 4 months. The latter creates mid-palate weight.

TASTING NOTES & SUGGESTED CELLARING

A vibrant and lively rose, merlot and pinot harmoniously show candied strawberry, shortcake and cherry blossoms on the nose. Raspberries and cream, candied cranberry and red currant jelly fill the palate with a fresh, clean and dry finish.

Fully enjoyable upon release.

CULINARY INSPIRATION

Skillet chicken and scallions with ginger rhubarb preserve

OR

Fresh turned vanilla ice cream and BC cherries



Production: 490 cases
Alcohol: 13.5%
pH: 3.41