

# LITTLE ENGINE

W I N E S

## 2019 GOLD PINOT NOIR

2022 DECANTER WORLD WINE AWARDS – 92 POINTS

### 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. October 10 brought a severe cold snap and shut down all the vines across the Okanagan.

Our Pinot Noir is sourced exclusively from our own estate vineyard growing the clones 115, 667 and 777. 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 destemmed only into one ton fermenters. After 6-7 days of cold soak, the musts are gradually warmed up to encourage a 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 15 months with no racking until pre-bottle blending. The 2019 Gold Pinot Noir is 55% new French barriques and puncheons and the balance in 2nd fill barrels. Unfined and unfiltered prior to bottling.

### TASTING NOTES & SUGGESTED CELLARING

A generous nose with notes of fig, red cherry and Christmas spice. The palate has retained bright acidity and a lively palate with notes of cherry soda, evergreen and anise.

Decant this wine for 1-2 hours prior to service or cellar until 2027.



Production: 494 cases  
Alcohol: 13.1%  
pH: 3.89