

LITTLE ENGINE

W I N E S

2021 GOLD SÉMILLON

VITICULTURE NOTES

The 2021 growing season got off to an earlier start than usual, with budbreak beginning on the winery property on April 19. This was followed by extended warmth and very little precipitation. The growth of the vines was quick and extensive among all of our vineyards. Flowering also came early, beginning in early June and at this point we already had our full canopies and the vines were even at the hedging stage! This was some of the earliest and quickest growth we've seen. Fruit set began in earnest mid June during which a few days of intermittent heavy rains occurred. The warm temperatures returned immediately.

Extreme record setting heat was observed in the Okanagan from the 3rd week of June through the beginning of July (during fruit set) which saw temperatures spike to 44°C.

Late July was very warm and dry with no rainfall and some hazy days, but nothing lasting more than a few days in a row.

During veraison and into harvest in early September, there was very little precipitation. September and October remained above average for temperatures. Grape ripening was rapid in October and harvest was completed on October 20th.

This is a single vineyard representation of older Sémillon vines on the Naramata Bench.

WINEMAKING NOTES

The fruit is hand harvested, sorted in the vineyard and processed immediately. Grapes are de-stemmed and cold soaked for 12-16 hours and then pressed. Free run juice only was fermented cool and long in stainless steel tanks. We use a variety of yeasts specific for promoting our desired aroma and flavour components. The wine is maintained on light lees prior to blending, fining, filtration and bottling.

TASTING NOTES & SUGGESTED CELLARING

A fruit forward nose of cantaloupe and honey dew melons, Asian pear and fresh linen scents. The concentrated palate is rich with tropical fruits; papaya, feijoa and king melon with hints of canned stone fruit, balanced by salinity and structured acid.

Best enjoyed upon release through 2025 under ideal cellaring conditions.

CULINARY INSPIRATION

Pan fired cod in lemon-dill sauce
OR

Eggplant green Thai curry with bamboo shoots and lemongrass



Production: 155 cases
produced
Alcohol: 13.9%
pH: 3.70