

# LITTLE ENGINE

W I N E S

## 2021 ROSÉ

### 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.

### WINEMAKING NOTES

100% Naramata Bench fruit is hand harvested and allowed to cool overnight. Crafted in the saignée method with 73% Pinot Noir and 27% Merlot. After 24-36 hours of skin contact, juice is drained from the red fermenters and settled in tank before undergoing long, cool fermentations in stainless steel.

### TASTING NOTES & SUGGESTED CELLARING

A brilliance of colour and flavour; our 2021 Rosé is gushing with creamy strawberries, decadant vanilla cake and a touch of mint leaf. The palate is abundant with strawberry, pomegranate and cranberries. Flavours and acidity balance across notes of Pink Lemonade, and Rhubarb Sorbet.

Fully enjoyable upon release.

### CULINARY INSPIRATION

Serve with Crisp Asian Iceberg Salad with Ginger Dressing

OR

Strawberry Pink Velvet Cupcakes



Production: 195 cases  
Alcohol: 14.7%  
pH: 3.76