

LITTLE ENGINE

W I N E S

2021 SILVER SAUVIGNON BLANC

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.

Sauvignon Blanc was harvested in the 3rd week of September with optimal varietal flavours, bright acidity and low sugar levels. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development. Crop levels were kept low at 3 tons per acre.

WINEMAKING NOTES

The fruit is hand harvested and allowed to cool overnight. Flavours ripened quite early enabling us to pick at lower sugar levels, thus crafting a lower alcohol wine. Grapes are de-stemmed and cold soaked for 12-16 hours and then pressed. Free and press run juices are kept separate. To create heightened complexity in aromatic esters, fermentation is long and cool, done in stainless steel tanks. We also apply a variety of yeasts specific for promoting our desired aroma and flavour components. The wine is maintained on light lees for 4 months prior to fining, filtration and bottling.

TASTING NOTES & SUGGESTED CELLARING

Intense aromatics excite with a bounty of wild flowers, melon rind, gooseberry and candied mango. Opening the palate is tart fruit character; with lemon and lime juice and underripe grapefruit. The invigorating and electric acidity is offset by flavours of granny smith apple and bartlett pear with a lingering and memorable finish.



Production: 344 cases
Alcohol: 12.7%
pH: 3.28