

LITTLE ENGINE

W I N E S

2020 GOLD PINOT NOIR

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.

Our 2020 Gold Pinot Noir is sourced exclusively from our own estate vineyards and is comprised of clones 115, 667, 777, 828, 943, 91, Swan and Mt. Eden. 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 2020 Gold Pinot Noir is 28% new French puncheons and the balance in 2nd fill barrels. Unfined and unfiltered prior to bottling.

TASTING NOTES & SUGGESTED CELLARING

A luxurious floral nose with creamy fig, plum nectar and raspberry compote surrounded by baking spice. An elegant weight on the palate is welcoming with lively fruit accented by cured meat notes and maple.

We recommend patience and a favourable cellaring environment to encourage the development of alluring tertiary characteristics. This wine will age beautifully through 2025.



Production: 744 cases
Alcohol: 13.3%
pH: 3.70