

LITTLE ENGINE

W I N E S

2023 ELEVATION PINOT NOIR

VITICULTURE NOTES

The Okanagan experienced a significant cold event in November of 2022 shortly after harvest and then another one in late December. Cold temperatures below freezing remained into February and as a result, there was an expectation of significant bud damage. However, the Naramata Bench fared better than most other regions, in part due to the lake effect.

A cool Spring start led to a late bud break at the end of April. This was quickly followed by warm temperatures and moisture and subsequent rapid vine growth. The month of May was the highest GDD ever recorded and flowering began at the end of this month, very early. Most of July was quite and hot and dry and we saw the earliest start to veraison. Fruit development was rapid this season and harvest began on Sept 1st. In particular, Chardonnay and Pinot Noir showed strong growth and better than expected crop yield. The final pick for Little Engine was Oct 4th making the 2023 the most condensed and rapid harvest the Okanagan has seen.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Pinot Noir grapes for this wine were destemmed into stainless steel fermenters and underwent a short cold soak prior to natural fermentations. The ferments were kept cooler than our typical Pinot Noir ferments to retain fruit characteristics and reduce tannin extractions. Post pressing, the wines for this blend saw no oak aging.

TASTING NOTES & SUGGESTED CELLARING

Well hello there, what a gorgeous violet hue you have! Scents of dark sweetheart cherries in the summer served alongside a refreshing class of cola will have you nostalgic. It's love at the first sip, with flavours of grapples and dark plush plums, all heightened by a playful, bright finish.

This wine can be served at room temperature but we recommend it chilled to about 15 degrees.

Enjoyable now through ____.



Production: 565 cases
Alcohol: 13.3%
pH: 3.84