

LITTLE ENGINE

W I N E S

2023 ELEVATION ROSÉ

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

100% Naramata Bench fruit is hand harvested and allowed to cool overnight. Crafted in the saignée method with 100% Pinot Noir. 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

Stylish and trendy, this is a Rosé with flair. Our 2023 Elevation Rosé invites you to dream, with scents of strawberry mojito on the beach. In your glass you'll be taken away with the taste of strawberry whip, pink grapefruit and juicy watermelon. The perfect Rosé for your favourite summer day.

Fully enjoyable upon release.



Production: 313 cases

Alcohol: 13.7%