

# LITTLE ENGINE

W I N E S

## 2022 GOLD CABERNET FRANC

### VITICULTURE NOTES

A significantly cold winter starting in 2021 was followed by a cool start to Spring. Bud break was late, starting in the last week of April. May and June were unseasonably cool with more than usual rainfall. The warm weather finally arrived in late June and continued through August. In fact, August recorded the highest Okanagan GDD (Growing Degree Days) on record!

Harvest began about 2 – 3 weeks later than usual. October was warm and dry and this was crucial in ripening fruit that was significantly delayed. The result was a longer time on vines for most varieties and some beautiful flavours with vibrant acidity. The fruit for this wine is from the OUR estate farmed vineyard, on the Naramata Bench. The grapes for this wine were harvested in late October, based on flavours in the vineyard.

### WINEMAKING NOTES

This single vineyard wine made from Cabernet Franc clone 214, was hand harvested early in the morning to maintain cool fruit conditions. The grapes are destemmed into one-ton fermenters and cold soak for up to 7 days. The musts are warmed to initiate natural and directed fermentations. Hand plunging keeps the caps moist and ensures colour and tannin extraction. Fermentations temperatures are maintained cool initially and then elevated to aid in phenolic extraction. Total maceration time is about 3 weeks. The wines are pressed off just before sugar dryness and settled in tank prior to barrel filling. Malolactic fermentation occurs naturally, and the wines mature for 16 months in seasoned French Oak barriques. Unfined and unfiltered.

### TASTING NOTES & SUGGESTED CELLARING

This vibrant Cabernet Franc bursts from the glass with rich aromas of ripe dark plum. The palate is full and round with a plush, coating texture that carries generous layers of blueberry compote. Juicy, well-integrated tannins provide structure without overwhelming the wine's expressive fruit, leading to a smooth, satisfying finish that lingers with pure, concentrated flavor.

We recommend drinking now through 2028.



Production: 80 cases  
Alcohol: 15.3%  
pH: 3.85