

LITTLE ENGINE

WINES

2022 ELEVATION RED



Production: 447 cases
Alcohol: 14.8%
pH: 3.66

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 grapes for this wine were harvested in mid- late October, based on flavours in the vineyard. This encourages complexity in flavours and acidity.

WINEMAKING NOTES

Hand harvested, de-stemmed and minimally crushed into one-ton fermenters to encourage a high percentage of whole berries. After a few days cold soak, the musts are gradually warmed up to initiate a natural or directed fermentation. Hand plunging is used to keep the cap moist and to ensure colour and tannin extraction. The total maceration time is approximately 3 weeks. The wines are drained and pressed off just before dryness, and tank settled prior to going to barrel.

The 2022 Elevation Red components undergo spontaneous malolactic fermentation and mature in French Oak barrels (11% new) for 16 months.

TASTING NOTES & SUGGESTED CELLARING

Merlot (62%), Syrah (31%), Cabernet Franc (4%), Malbec (3%)

This elegant red blend opens with a deep, inviting nose of black cherry and warm spice. On the palate, layers of clove, cacao nibs, and ripe plums unfold, supported by a vibrant, juicy acidity that brings freshness and lift. Firm, ripe tannins provide structure and length, carrying the wine through to a lingering, balanced finish.

We recommend drinking now through 2029.