

LITTLE ENGINE

W I N E S

2022 GOLD MERLOT



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 Merlot grapes from the Corbishley Vineyard on the Naramata Bench (clones 181 and 343). The grapes are 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 Gold Merlot components undergo spontaneous malolactic fermentation and mature in French Oak barrels (60% new) for 18 months.

TASTING NOTES & SUGGESTED CELLARING

In the glass, this Merlot doesn't mess around—it's deep, rich, practically opaque, like a velvet curtain daring you to pull it back. The nose? Pure indulgence. Think dark chocolate melting over a bowl of blackberries and ripe plums, with just enough sultry spice to keep things interesting. On the palate, it struts in smooth but lively—the juicy acidity keeps it fresh and dangerously easy to keep sipping. Plush, ripe tannins wrap everything up in a silky embrace, leaving you both satisfied and already reaching for another pour.

We recommend drinking now through 2029.

Production: 241 cases

Alcohol: 15.2%

pH: 3.79