

LITTLE ENGINE

W I N E S

2022 SILVER PINOT NOIR

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 100% Naramata Bench and was sourced from five of our vineyards. The grapes for this wine were harvested at different times, late September and early to mid October, based on flavours in the vineyard. This encourages complexity in flavours and acidity.

WINEMAKING NOTES

Pinot Noir clones in blend: 115, 943, 91, Wadenswil, 117, 828, Mt. Eden

Hand harvested and sorted in the vineyard, the Pinot Noir grapes were destemmed only into one-ton fermenters ensuring a high proportion of whole berries. After 6-7 days cold soak, the musts are gradually warmed up to initiate natural fermentations. Daily hand plunging keeps the caps moist and ensures colour and tannin extraction. The fermentation temperatures are maintained cool early and later elevated to aid in phenolic extraction.

TASTING NOTES & SUGGESTED CELLARING

This expressive Pinot Noir opens with an elegant bouquet of fresh strawberries, rose petals, and a subtle note of cocoa bean. On the palate, lively acidity and a juicy texture showcase vibrant flavors of red cherry and dried cranberry, accented by a delicate hint of black pepper. The finish is youthful and fresh, leaving a bright, lingering impression of purity and finesse.

Approachable upon release, this wine will develop through 2028.



Production: 808 cases
Alcohol: 13.9%
pH: 3.87