

LITTLE ENGINE

W I N E S

2022 SILVER UNION

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

The grapes for this wine were hand harvested and sorted in the vineyard. Some lots were whole cluster pressed while others were destemmed and held with skin contact for up to 15 hours prior to pressing. Free and press run juices are separated and cold settled for 36 hours prior to racking. The wines in this blend were 100% barrel fermented in neutral oak barrels and maintained on lees for 15 months to create a full and creamy texture.

TASTING NOTES & SUGGESTED CELLARING

80% Merlot, 14% Syrah, 6% Cabernet Franc

In the glass, this wine shows a deep violet hue, hinting at its concentration. The nose is inviting, with aromas of ripe cassis layered with subtle notes of vanilla. On the palate, dark berry fruit unfolds alongside herbal nuances and a gentle touch of tobacco. Balanced acidity and soft, supple tannins provide structure and harmony, leading to a smooth, satisfying finish.

We recommend drinking now through 2029.



Production: 351 cases
Alcohol: 14.5%
pH: 3.79