

LITTLE ENGINE

W I N E S

2022 UNITY

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 was sourced from the Naramata Bench and Oliver vineyard sites and they were harvested at different times; from late September to mid 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

66% Semillon, 34% Sauvignon Blanc

This refined Semillon-Sauvignon Blanc blend opens with an inviting bouquet of orange blossom and a subtle lift of candied ginger, offering both floral elegance and exotic spice. On the palate, vibrant acidity provides a lively backbone, while a beautifully textured mouthfeel carries flavors of orange creamsicle and candied lime. The balance of freshness and richness leads to a long, graceful finish that lingers with citrus zest and a touch of sweet spice.

Brilliant upon release though it will develop nicely through 2027 under ideal cellaring conditions



Production: 150 cases
Alcohol: 12.4%
pH: 3.36