

LITTLE ENGINE

WINES

2022 VINEYARD SELECT 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 two 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

Comprised of Pinot Noir grapes exclusively from the Trestle Vineyard and the clones 777, 667 and 115. The blocks were individually fermented (uninoculated) in one-ton fermenters and aged in French Oak Puncheons (39% new) and barrels. The final blend is a barrel selection to exhibit the character of Pinot Noir from this vineyard. This wine was unfinned and unfiltered.

TASTING NOTES & SUGGESTED CELLARING

An elegant and lifted Pinot Noir with notes of red currant and raspberry framed with a touch of cinnamon. Soft violets with layers of bramble berries, rhubarb and herbs linger on the finish. The palate is bright yet plush and reminiscent of cola characters.

Drink now through 2030.

Production: 200 cases
Alcohol: 13.5%
pH: 3.93