

LITTLE ENGINE

W I N E S

2025 SILVER SAUVIGNON BLANC

VITICULTURE NOTES

The 2025 growing season got off to a beautiful start, with a mild winter and no extreme cold events — a welcome relief for the vines. Bud break arrived right on cue in the third week of April on the Naramata Bench, and gentle spring temperatures encouraged strong, steady early growth. After the challenges of the previous year, it was incredibly encouraging to see such even, healthy bud break and balanced shoot development across the vineyard.

Late spring rolled into a warm, vibrant summer that kept the vines thriving. With only a handful of days above 35°C, the season delivered consistent, uninterrupted growth. A touch of humidity kept us on our toes, making thoughtful canopy management essential to maintain airflow and fruit quality — hands-on work that always pays off in the glass.

Then came a burst of classic Okanagan heat. Late August and early September brought a stretch of hot, dry weather, naturally accelerating ripening and leading to an early start for some varietals. The warm, dry harvest conditions were nearly ideal, allowing us to pick at peak flavour, with beautiful tannin maturity and concentration across the board.

All signs point to an exciting vintage — one defined by balance, vibrancy, and exceptional quality from vineyard to bottle.

WINEMAKING NOTES

Sauvignon Blanc grapes from a single vineyard in Oliver were hand harvested on September 15 and were either whole cluster pressed or pressed after overnight skin contact. They were then settled and fermented in stainless steel tanks and seasoned French oak puncheons. Fermentations were long and cool to preserve aromatics, and a variety of yeasts were used to encourage complexity of flavours. The final blend includes 25% puncheon fermented (no new oak) and matured on lees for 5 months for palate development.

TASTING NOTES & SUGGESTED CELLARING

Vibrant and expressive, this Sauvignon Blanc opens with zesty aromas of gooseberry, pink grapefruit, and a hint of grass. Guava and lime bring tropical brightness, while crisp red apple and a whisper of honeysuckle add depth. Lively and refreshing from start to finish.

Best enjoyed upon release through 2029 under ideal cellaring conditions.



Production: 400 cases
Alcohol: 12.7%
pH: 3.16