
LITTLE ENGINE

W I N E S

2021 UNION



Production: 495 cases
Alcohol: 14.8%
pH: 3.79

VITICULTURE NOTES

The 2021 growing season got off to an earlier start than usual, with budbreak beginning on the winery property on April 19. This was followed by extended warmth and very little precipitation. The growth of the vines was quick and extensive amongst all of our vineyards. Flowering also came early, beginning in early June and at this point we already had our full canopies and the vines were even at the hedging stage! This was some of the earliest and quickest growth we've seen. Fruit set began in earnest mid June during which a few days of intermittent heavy rains occurred. The warm temperatures returned immediately.

Extreme record setting heat was observed in the Okanagan from the 3rd week of June through the beginning of July (during fruit set) which saw temperatures spike to 44°C.

Late July was very warm and dry with no rainfall and some hazy days, but nothing lasting more than a few days in a row.

During veraison and into harvest in early September, there was very little precipitation. September and October remained above average for temperatures. Grape ripening was rapid in October and harvest was completed on October 20th.

WINEMAKING NOTES

Hand harvested, de-stemmed and minimally crushed into one-ton fermenters to encourage a high percentage of whole berries. After a few days cold soak, the musts are gradually warmed up to initiate a natural or directed fermentation. Hand plunging is used to keep the cap moist and to ensure colour and tannin extraction. The total maceration time is approximately 3 weeks. The wines are drained and pressed off just before dryness, and tank settled prior to going to barrel. The 2021 Union undergoes spontaneous malolactic fermentation and matures in French Oak barrels (41% new) for 16 months.

Merlot (69%), Cabernet Franc (26%), and Cabernet Sauvignon (5%).

TASTING NOTES & SUGGESTED CELLARING

Bold scents of cooked cherries, licorice root and spice entice the nose. The palate is broad and voluptuous with good weight. Nostalgic notes of freshly baked berry pie will please the senses along with hints of dried garden herbs and graphite.

A structured wine; this vintage will be best enjoyed 2025 through 2030.

