



PIED DE CUVE RIESLING - 2015

Technical info

Vineyard	Mulberry Tree Vineyard Cawston, Similkameen Valley, BC, Canada
Clones	21B, 49, 90, 110, 198, 239
Alcohol	12%
Harvest Date	September 3, 2015
Production	80 cases
SKU	861286
UPC	6 26990 19165 0
Price	\$26.00 (+tax & deposit) (\$22.89 whsl, \$26.49 Hosp)

Tasting Notes

The Pied de cuve wines seem to achieve a different texture and flavour profile than our other wines. There is a seamless nature to the texture and flavours that runs from the nose through to the finish. The nose shows complex exotic citrus notes, lime and lemon, golden apple, Asian pear and savoury lees notes. The palate is dry and crisp yet richly textured with intense apple, pear, honeycomb, lemon and lime and an intense, stony, mineral finish.

Vintage & Production

Pied de Cuve are Little Farm's natural wines. These are wines that receive almost no intervention from start to finish and are therefore a pure reflection of the place, the grape and the vintage. Pied de cuve is a technique to start a fermentation using only the yeasts that are naturally occurring on the skin of the grapes. About a week before harvest we picked a bucket of grapes, crushed it by foot and left it to ferment in the vineyard. It is kept in the vineyard and away from the winery so the grapes' own yeast can start the fermentation, rather than in the winery where ambient yeast living in the winery from previous vintages could take over the fermentation. The 2015 vintage was perfect for the Riesling grapes. The season started early allowing plenty of ripening time while the calcium carbonate soils of Mulberry Tree Vineyard preserved crisp racy acidity. The windy vineyard conditions resulted in small clusters with low yields of intensely flavoured grapes. The six different clones were whole cluster pressed directly to old, neutral barrels and a small portion to stainless steel tank to ferment slowly on the lees. After ten months on the lees it was racked, receiving just 10ppm sulfur and then bottled unfined and unfiltered in August 2016.

About Little Farm Winery

Little Farm Winery is the small hands-on operation of Rhys Pender MW and Alishan Driediger. It started with a passion for wine and developed into growing and producing chardonnay and Riesling from their Mulberry Tree Vineyard at their home in Cawston, BC in the beautiful Similkameen Valley. A dry Rosé and Cabernet Franc from Blind Creek Vineyard were added later. The goal was always to make wines with minimal manipulation and intervention that really capture the vineyard site and each year's unique growing season. The vines were planted in 2009 on the calcium carbonate rich soil, braving the unforgiving Similkameen sun and wind. The first wines were made in 2011. Total production in 2015 was 600 cases. Little Farm Winery will never be big and will always focus on making small batches of single-vineyard wine that reflect each site's unique characteristics. The goal is to make interesting, characterful, natural-ish wines and look after our little farm.

Rhys Pender MW, Wine Grower

Alishan Driediger, Wine Grower

