



## PIED DE CUVE RIESLING - 2017

### Technical info

Vineyard	Mulberry Tree Vineyard Cawston, Similkameen Valley, BC, Canada
Clones	21B, 49, 90, 110, 198, 239
Alcohol	13%
Dryness	Bone Dry
Harvest Date	October 5 & 7, 2017
Production	178 cases
SKU	861286
UPC	6 26990 19165 0
Price	\$25.99 (+tax & deposit) (\$22.89 whsl, \$26.49 Hosp)

### Tasting Notes

The 2017 Pied de Cuve Riesling shows the intense flavour and minerality of our Mulberry Tree Vineyard. The complex nose shows powerful lime, stony minerality, oyster shell, chalk, flint, nectarine, lime zest and lees notes. Bone dry on the palate with crisp, racy acidity and surprisingly rich texture there is powerful lime, peach skin, salty minerality, golden apple, apple blossom, citrus zest and a very long finish. A wine that will easily age and develop a decade and more.

### 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 2017 vintage was well suited to high quality Riesling. A moderate vintage with an extended fall allowed for a long growing season with plenty of flavour intensity in the grapes and moderate alcohol levels. The six different clones of Riesling were foot trodden and pressed to old neutral barrels to ferment and age on the lees. The wine was racked to tank after seven months to settle naturally and then bottled unfiltered and unfiltered in August 2018.

### 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 the Mulberry Tree Vineyard 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 Mulberry Tree 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 2017 was 800 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

