

# LITTLE ENGINE

W I N E S

## 2021 FRENCH FAMILY RELEASE CHARDONNAY

### 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 among 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.

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 October, based on flavours in the vineyard. This encourages complexity in flavours and acidity.

### WINEMAKING NOTES

The fruit is hand harvested, sorted in the vineyard and processed within hours of being picked. Grapes are either whole cluster pressed or destemmed and cold soaked for 12 – 16 hours and then pressed. Free and press run juices are kept separate. This Chardonnay is 100% stainless steel tank fermented using a variety of yeasts, to create a complexity of flavours and aromatic esters.

### TASTING NOTES & SUGGESTED CELLARING

A bright and fragrant Chardonnay that will surprise your tastebuds. Full of warm summer florals, overripe banana and fresh fig the nose is both inviting and bountiful. The festive palate is reminiscent of tropical fruits with grilled pineapple and guava, balanced by lively acidity and a luscious weight.

Best enjoyed now through 2025.



Production: 212 cases  
Alcohol: 14.6%  
pH: 3.65