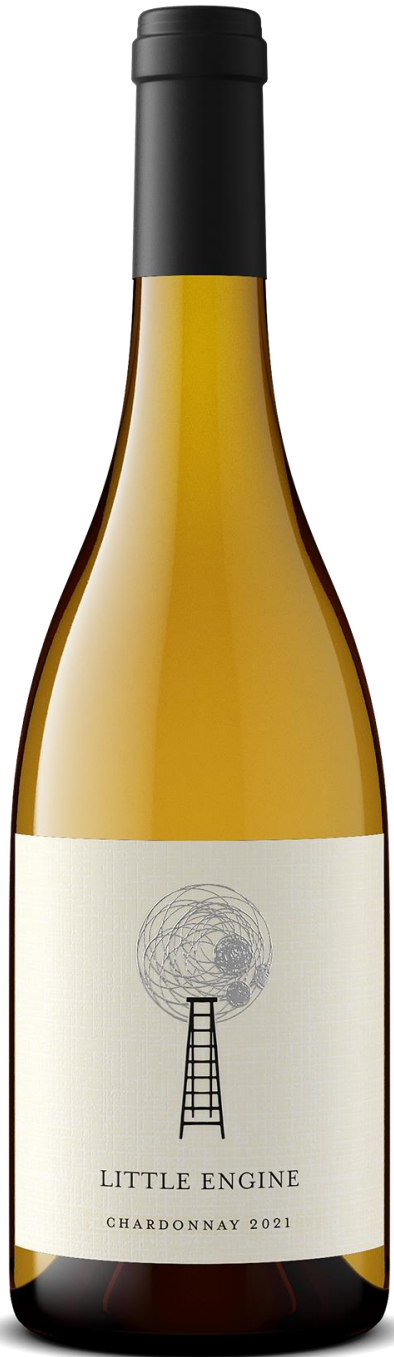


# LITTLE ENGINE

W I N E S

## 2021 SILVER CHARDONNAY



Production: 634 cases  
Alcohol: 13.9%  
pH: 3.52

### 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.

Our Chardonnay consists of grapes harvested from 4 vineyards picked on a range of picking dates, late September to mid October, to yield a complexity of flavours and acidity. The fruit is solely from Estate farmed vineyards on the Naramata Bench. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development. Crop levels were kept low at 3.5 tons per acre.

### WINEMAKING NOTES

Our Estate Chardonnay blocks were hand harvested and either whole cluster pressed or pressed after overnight skin contact, settled and fermented in stainless steel tanks and a variety of seasoned French oak barrels. Fermentations were long and cool to preserve aromatics. A variety of yeasts were used to encourage complexity of flavours. The final blend includes 71% barrel fermented (no new oak) and matured on lees for 8 months with batonnage for palate development.

### TASTING NOTES & SUGGESTED CELLARING

This Chardonnay has a soft creamy undertone with delicious notes of lemon curd, vanilla meringue and tangerine on the nose. The palate is fresh but intriguing with white peach, gooseberry and honeydew melon. The finish is clean and refreshing with lingering hints of lemonade.

Best enjoyed upon release through 2025 under ideal cellaring conditions.