

LITTLE ENGINE

W I N E S

2023 ELEVATION CHARDONNAY

VITICULTURE NOTES

The Okanagan experienced a significant cold event in November of 2022 shortly after harvest and then another one in late December. Cold temperatures below freezing remained into February and as a result, there was an expectation of significant bud damage. However, the Naramata Bench fared better than most other regions, in part due to the lake effect.

A cool Spring start led to a late bud break at the end of April. This was quickly followed by warm temperatures and moisture and subsequent rapid vine growth. The month of May was the highest GDD ever recorded and flowering began at the end of this month, very early. Most of July was quite and hot and dry and we saw the earliest start to veraison. Fruit development was rapid this season and harvest began on Sept 1st. In particular, Chardonnay and Pinot Noir showed strong growth and better than expected crop yield. The final pick for Little Engine was Oct 4th making the 2023 the most condensed and rapid harvest the Okanagan has seen.

WINEMAKING NOTES

Chardonnay grapes are hand harvested, sorted in the vineyard and processed within hours of being picked. Grapes are either whole cluster pressed or de-stemmed 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

The most crowd-pleasing Chardonnay you'll ever meet. A bright and fragrant style that shies away from oak and will leave your tastebuds pleasantly surprised. Full of warm summer daisies, sun kissed white peaches and juicy tangerine, this wine will have you tasting sunshine. With a crisp, cleansing finish, you'll be wanting another glass.

Best enjoyed now through 2025.



Production: 790 cases
Alcohol: 13.9%
pH: 3.51