

# LITTLE ENGINE

W I N E S

## 2023 SILVER CHARDONNAY



Production: 800 cases  
Alcohol: 13.9%  
pH: 3.54

### 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 the 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 on Oct 4th making the 2023 the most condensed and rapid harvest the Okanagan has seen.

### 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 and 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

A ripe vintage with white peach, tangerine, honey and baked apple pie on the nose. The palate is round, yet fresh and intriguing with a building acidity. Notes of peach, sliced apples and honeycomb provide nostalgia to the senses.

Best enjoyed upon release through 2027 under ideal cellaring conditions.