

LITTLE ENGINE

W I N E S

2022 GOLD CHARDONNAY

VITICULTURE NOTES

A significantly cold winter starting in 2021 was followed by a cool start to Spring. Bud break was late, starting in the last week of April. May and June were unseasonably cool with more than usual rainfall. The warm weather finally arrived in late June and continued through August. In fact, August recorded the highest Okanagan GDD (Growing Degree Days) on record!

Harvest began about 2 – 3 weeks later than usual. October was warm and dry and this was crucial in ripening fruit that was significantly delayed.

The result was a longer time on vines for most varieties and some beautiful flavours with vibrant acidity.

The fruit for this wine is 100% Naramata Bench and was sourced from three of our vineyards. The grapes for this wine were harvested at different times, late September and early to mid October, based on flavours in the vineyard. This encourages complexity in flavours and acidity.

This Chardonnay is 100% Estate farmed fruit from the Naramata Region. It is crafted from clones 95 and 548 which are harvested at different times to enhance complexity in flavours and acidity.

WINEMAKING NOTES

Each vineyard is hand harvested and the grapes cooled overnight. Most lots are whole cluster pressed. The riper fruit is de-stemmed and kept cool with about 12 hours of skin contact before extracting the juice. Free and press run juices are separated and settled for up to 36 hours. Fermentation is long and cool using a variety of yeasts, in 100% French Oak Barrels that are complementary to the fruit character. Some barrels undergo partial or complete malolactic fermentation to add palate richness. The wine is barrel aged for 17 months on lees to build a full and creamy texture. The final blend is composed of 27% new French oak barriques and puncheons with the balance in 2nd & 3rd fill barrels to provide a layered and complex Chardonnay.

TASTING NOTES & SUGGESTED CELLARING

This wine offers up a delectable nose of warm sun-ripened peaches, persimmon and crème brûlée with a cream cookie base. The palate is luscious yet perfectly balanced, with notes of melon, white peach and preserved pears and a lingering salinity on the bright lemon finish.

We recommend drinking now through 2028.



Production: 300 cases
Alcohol: 14.3%
pH: 3.73