

LITTLE ENGINE

W I N E S

2025 ELEVATION WHITE



Production: 600 cases
Alcohol: 13.8%
pH: 3.36

VITICULTURE NOTES

The 2025 growing season got off to a beautiful start, with a mild winter and no extreme cold events — a welcome relief for the vines. Bud break arrived right on cue in the third week of April on the Naramata Bench, and gentle spring temperatures encouraged strong, steady early growth. After the challenges of the previous year, it was incredibly encouraging to see such even, healthy bud break and balanced shoot development across the vineyard.

Late spring rolled into a warm, vibrant summer that kept the vines thriving. With only a handful of days above 35°C, the season delivered consistent, uninterrupted growth. A touch of humidity kept us on our toes, making thoughtful canopy management essential to maintain airflow and fruit quality — hands-on work that always pays off in the glass.

Then came a burst of classic Okanagan heat. Late August and early September brought a stretch of hot, dry weather, naturally accelerating ripening and leading to an early start for some varieties. The warm, dry harvest conditions were nearly ideal, allowing us to pick at peak flavour, with beautiful tannin maturity and concentration across the board.

All signs point to an exciting vintage — one defined by balance, vibrancy, and exceptional quality from vineyard to bottle.

WINEMAKING NOTES

57% Chardonnay, 26% Pinot Gris, 17% Semillon

Grapes for this blend are entirely from Estate farmed vineyards on the Naramata Bench. Predominantly Chardonnay and Pinot Gris grapes were hand harvested and whole cluster pressed or pressed after overnight skin contact. Fermentations were long and cool in stainless steel tanks only to preserve delicate aromatics and flavours.

TASTING NOTES & SUGGESTED CELLARING

A fresh and expressive white with delicate aromas of ripe pear, kiwi, and honeydew melon, accented by fragrant orange peel. Silky citrus notes carry through the palate, complemented by a subtle hazelnut richness and a distinctive mineral salinity that adds sophistication and length to the finish.

Best enjoyed upon release through 2027 under ideal cellaring conditions.