

LITTLE ENGINE

W I N E S

2025 SILVER CHARDONNAY



Production: 765 cases
Alcohol: 13.5%
pH: 3.49

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. The harvest began a bit early with the first pick for LEW on Sept 5th being our Chardonnay clone 76 on the winery property.

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 70% barrel fermented (no new oak) and matured on lees for 6 months with **bâtonnage** for palate development.

TASTING NOTES & SUGGESTED CELLARING

A richly layered chardonnay with an inviting nose of ripe white peach, banana, and pineapple, lifted by a hint of orange blossom. On the palate, tropical fruit gives way to indulgent notes of crème brûlée and warm biscuit, with a clean, mineral salinity on the finish that keeps it fresh and elegant.

Best enjoyed upon release through 2029 under ideal cellaring conditions.