

LITTLE ENGINE

W I N E S

2025 FRENCH FAMILY CHARDONNAY



Production: 614 cases
Alcohol: 14.0%
pH: 3.55

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 varietals. 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

The French Family Chardonnay is sourced from two premium vineyards and four distinct Chardonnay clones. Harvest began with Clone 76 from our Estate vineyard on September 7th and concluded with Clone 95 from our neighbour's Trellis Vineyard on September 17th. Once picked, the grapes were destemmed and pressed, yielding rich Chardonnay juice with great natural sweetness and lively acidity. After settling, the juice was transferred to stainless steel tanks, with different selected yeasts used for each clone and batch. The wine aged in steel for a further 6 months before being bottled under stelvin.

TASTING NOTES & SUGGESTED CELLARING

Pale straw in colour, with brilliant clarity and brightness. The nose is vibrant, bursting from the glass with pear, white peach, lemon zest, and tropical notes of banana and papaya, with subtle anise adding a layer of complexity. The palate delivers citrus and stone fruit. Lemon and lime balanced by ripe stone fruit sweetness and carried by crisp acidity through to a finish with quiet, understated power. A rich wine built on layers of fruit rather than time in oak.

Best enjoyed upon release through 2031 under ideal cellaring conditions.