

LITTLE ENGINE

W I N E S

NV BRUT



Production: 34 cases
Alcohol: 12.5%
pH: 3.11

VITICULTURE NOTES

The NV Brut is sourced from the rocky slopes of Mt. Kobeau, within the South Okanagan's Golden Mile Slopes sub-GI. The site is defined by large, angular chunks of granite that have broken from the mountain and weathered slowly over successive ice ages. The surrounding soils are sandy, silty, and low in organic material, giving the vines a difficult upbringing: growth is slow, forcing roots deep into the earth in search of water and nutrients. The result is smaller clusters and grapes with deep, concentrated flavour. Pinot Noir and Chardonnay on this site yield naturally low crops of under 3 tons per acre — roughly half that of a typical commercial vineyard. Grapes are hand-harvested at night and delivered to the winery in the early morning hours, while temperatures are still cool. With daytime highs still in the 30s in early September, night picking is essential to preserving freshness in the fruit ahead of a gentle press.

WINEMAKING NOTES

Grapes arrive at the winery as cold as possible and are loaded whole-cluster into the press — a critical step that limits colour extraction from the black-skinned Pinot Noir and keeps the Chardonnay juice clear. Following an extremely gentle press cycle, the juice is settled, then transferred to stainless steel tanks for fermentation. After 8 months, the base wine is blended and bottled for its second fermentation, establishing the wine's bubbles and mousse in the traditional method. The wine then rests on its lees for an extended period, developing notes of brioche, biscotti, and pastry. Once maturation is complete, the lees are removed through disgorgement, and the wine is topped with Little Engine Gold Chardonnay to round out its body and power.

- Blend: 80% Pinot Noir, 20% Chardonnay
- Aged on lees: 8 years
- Dosage: 2023 Gold Chardonnay, 7 g/L
- Disgorged: June 2026

TASTING NOTES & SUGGESTED CELLARING

Deep straw with a golden hue. The nose is rich with lemon cake and biscotti, with oak from the dosage lending sweetness and a hint of vanilla. The palate is broad, showing candied lime and ripe peach alongside marzipan and roasted almond.

Best enjoyed upon release through 2029 under ideal cellaring conditions.