

LITTLE ENGINE

W I N E S

2023 GOLD CHARDONNAY

VITICULTURE NOTES

The Okanagan experienced a significant cold event in November of 2022 shortly after harvest and then another one in late December. Cold temperatures below freezing remained into February and as a result, there was an expectation of significant bud damage. However, the Naramata Bench fared better than most other regions, in part due to the lake effect.

A cool Spring start led to a late bud break at the end of April. This was quickly followed by warm temperatures and moisture and subsequent rapid vine growth. The month of May was the highest GDD ever recorded, and flowering began at the end of the month, very early. Most of July was quite and hot and dry and we saw the earliest start to veraison. Fruit development was rapid this season and harvest began on Sept 1st. In particular, Chardonnay and Pinot Noir showed strong growth and better than expected crop yield. The final pick for Little Engine was on Oct 4th making the 2023 the most condensed and rapid harvest the Okanagan has seen.

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

Deep golden in colour, with brilliant clarity and a vivid intensity that hints at what's to come. The nose is lifted and aromatic, offering tropical pineapple, golden delicious apple, and Bosc pear, framed by vanilla bean and chamomile. The palate is generous and rich, weaving lemon cake, fresh pear, and almond biscotti into a long, lingering citrus finish.

We recommend drinking now through 2031.



Production: 350 cases
Alcohol: 14.5%
pH: 3.73