

# LITTLE ENGINE

W I N E S

## 2015 GOLD CHARDONNAY

### VITICULTURE NOTES

2015 was a dry and very warm vintage by Okanagan standards. The warm spring followed a mild winter and brought an early bud break for most varieties in the Valley. The growing season was hot and dry. As a result, we had one of the earliest harvests on record for the Okanagan Valley.

The fruit for this wine was sourced from 3 vineyards (Similkameen, Kaleden) including one estate owned vineyard (Corbishley Vineyard). The vineyards are cropped at 3 tons per acre. The fruit from these vineyards retain lively acidity to complement ripe fruit flavours. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development.

The grapes for this wine were harvested at different times, mid and late September, based on flavours in the vineyard. This encourages complexity in flavours and acidity.

### WINEMAKING NOTES

Each vineyard is hand harvested and the grapes cooled overnight. Individual lots are whole cluster pressed, separated for free and press run juices and settled for up to 36 hours. A variety of fermentation yeasts are used to enhance complexity. Using 100% French oak barrels that are complementary to the fruit character, fermentations are long and cool. Some barrels undergo partial or complete malolactic fermentation to add palate richness. Barrel aging is 16 months. Barrels are stirred bi-weekly to build a full and creamy texture. The final blend is composed of the barrels that best complement each other and provide a layered and complex Chardonnay.

### TASTING NOTES & SUGGESTED CELLARING

A creamy, rich texture balanced with an elegant vein of acidity. Inviting aromatics of orchard fruit most notably of ripe white peaches. A touch of honeycomb makes an appearance before leading into a comforting palate that brings to mind warm buttered toast topped with a thin layer of marmalade and an undertone of baking spices and butterscotch. A pleasingly persistent finish that leaves a trail of lightly toasted, buttery pine nuts.

Drinking beautifully now and will age gracefully through 2022 under ideal cellaring conditions.

### CULINARY INSPIRATION

Pan seared scallop with beurre blanc sauce served on a bed of Parmigiano Reggiano polenta.



Production: 85 cases  
Alcohol: 14.5%  
pH: 3.62