

LITTLE ENGINE

W I N E S

2016 FRENCH FAMILY RELEASE CHARDONNAY



Production: 325 cases
Alcohol: 13.5%

VITICULTURE NOTES

The 2016 season started very early with unusually warm April weather. Bud break was about the 2nd week of April and we had vigorous vine growth through June. Canopy management was key to ensure air flow and give adequate bunch exposure where required. The normally dependent sunny and hot July did not happen and we saw cool weather and moisture. September and October warmed up and were mostly dry, allowing grapes to extend their ripening on the vine.

The fruit for this wine was sourced from 4 of our vineyards. 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. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development.

WINEMAKING NOTES

The fruit is hand harvested, allowed to cool overnight. Grapes are either whole cluster pressed or de-stemmed and cold soaked for 12 – 16 hours and then pressed. Free and press run juices are kept separate. This Chardonnay is 100% stainless steel tank fermented using a variety of yeasts, to create a complexity of flavours and aromatic esters. Smaller tank batches were aged sur lie for 5 months to add mid palate texture.

TASTING NOTES & SUGGESTED CELLARING

Reminiscent of a refreshingly crisp and flinty classic Chablis, this Chardonnay is 100% stainless steel tank fermented. Initial notes of glacial melt racing over river rocks opens up to stone fruit blossoms, citrus rind and lemon curd. Juicy throughout with a bright and lingering finish. With or without food, our newest wine is a definite crowd pleaser.

Best enjoyed now through 2022.

CULINARY INSPIRATION

Steelhead trout with Gouda on a bed of spring salad mix and heirloom tomatoes. Drizzled with a miso vinaigrette.