

# LITTLE ENGINE

W I N E S

## 2016 SILVER CHARDONNAY



Production: 294 cases  
Alcohol: 13.5%  
pH: 3.32

### 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 time on the vine.

Our 2016 Chardonnay consists of grapes harvested from four vineyards picked on a range of picking dates (mid to late September) to yield a complexity of flavours and acidity. The fruit is predominantly from our estate vineyards and the Naramata Bench. Different leaf removal strategies were employed to give a variety of bunch exposure times and subsequent flavour development. Crop levels were kept low at 3 tons per acre.

### WINEMAKING NOTES

The various Chardonnay lots were whole cluster pressed, settled and fermented in stainless steel tanks and a variety of new and seasoned French oak barrels. Fermentations were long and cool to preserve aromatics and a variety of yeasts used to encourage complexity of flavours. 52% was barrel matured (25% new barrel) on the lees for 6 months with continued batonnage to encourage palate development.

### TASTING NOTES & SUGGESTED CELLARING

A beautiful harmony between fruit and oak is showcased by this partially-oaked style. Inviting aromatics of stone fruits, fresh-cut pineapple and poached pears. The lingering finish reveals a whisper of underlying notes of vanilla and creamy cashews that will become more pronounced over time.

Best enjoyed upon release and through 2022 under ideal cellaring conditions.

### CULINARY INSPIRATION

Baked herb-crusted halibut with a fresh summer corn and avocado salad.