

LITTLE ENGINE

W I N E S

2018 SILVER CHARDONNAY



Production: 965 cases
Alcohol: 12.8%
pH: 3.33

VITICULTURE NOTES

The 2018 growing season started with bud break in late April. Vine growth was rapid and ample due to wet soils from a heavy snow pack. Canopy management was crucial immediately afterwards and throughout the season to create airflow through the vines and amongst the clusters as humidity was a recurring issue.

Hazy skies in August and a cooler than normal September delayed ripening for some varietals but encouraged optimal levels of natural acidity for Chardonnay. October was dry and mild.

Our Chardonnay consists of grapes harvested from 4 vineyards picked on a range of picking dates, mid-September to early October, to yield a complexity of flavours and acidity. The fruit is predominantly from our Estate vineyards on 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 tonnes per acre.

WINEMAKING NOTES

The various Chardonnay lots were hand harvested and either whole cluster pressed or pressed after overnight skin contact, settled and fermented in stainless steel tanks and a variety of seasoned French oak barrels. Fermentations were long and cool to preserve aromatics. A variety of yeasts were used to encourage complexity of flavours. The final blend includes 47% barrel fermented and matured on lees for 6 months with batonnage for palate development.

TASTING NOTES & SUGGESTED CELLARING

The 2018 Silver Chardonnay is focused on balance: subtle oak from nose to finish, an even palate weight with bright acidity, orchard fruits throughout. Stylistically produced with used oak and stainless steel tank, a refreshing nose of peach blossom & jasmine, dry honey, asian pear & pineapple continues into a textured palate showing subtle spice, citrus zest and poached pear. Fresh acidity is retained through its crisp, lingering finish.

Best enjoyed upon release through 2024 under ideal cellaring conditions.

CULINARY INSPIRATION

Edgar Farms Asparagus Flatbread with buffalo mozzarella, wild onion, kelp and grilled lemon.

~or~

Cedar Plank Roasted Wild Sockeye with pickled radish, Jungle Farms spinach, puffed red fife and herbed Fairwinds Farm Goat Yogurt.