

LITTLE ENGINE

W I N E S

2019 GOLD CHARDONNAY

VITICULTURE NOTES

After a cold February with ample snow, most of March and early April was warm with above average temperatures. Budbreak for Estate Vineyards was during the third week of April. May continued to be warm with temperatures reaching 30 degrees C. This gave us rapid shoot growth.

After flowering at the beginning of June, the weather cooled off and gave us higher than normal precipitation. Warm August temperatures encouraged an early veraison.

September brought more rain than usual and cooler temperatures which delayed ripening for some varieties. Canopy management was crucial throughout the season to create airflow through the vines and amongst the clusters as humidity was a recurring issue. October 10 brought a severe cold snap and shut down all the vines across the Okanagan.

Sourced exclusively from Estate grown Chardonnay grapes (clones 76, 95 and 548), the vineyards are cropped at 3.5 tons per acre to encourage flavour concentration. The fruit from our vineyards retain lively acidity to complement ripe fruit flavours. Different leaf removal strategies give a variety of bunch exposure times and subsequent flavour development.

The grapes for this wine were harvested at different times, late September to the third week of October, based on flavour ripeness.

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 and stirred regularly to build a full and creamy texture. The final blend is composed of 20% 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

A generous nose of lemongrass, orchard fruits and florals leads to a rich palate of tangerine, apricot and pineapple with notes of butterscotch honey cloves and white pepper. The finish is long and balanced by lively acidity.



Production: 745 cases
Alcohol: 13.9%
pH: 3.49