

LITTLE ENGINE

W I N E S

2019 SILVER CHARDONNAY



Production: 693 cases
Alcohol: 13.3%
pH: 3.41

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. Because we crop at lower yields, our fruit was unaffected and most of it harvested mid September to early October. October 10 brought a severe cold snap and shut down all the vines across the Okanagan.

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 solely 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

Our Estate Chardonnay blocks 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 50% barrel fermented and matured on lees for 6 months with batonnage for palate development.

TASTING NOTES & SUGGESTED CELLARING

The 2019 Silver Chardonnay is fresh and lean with bright acidity and minerality that drive the long finish. Stylistically produced with seasoned oak and stainless steel tank, a refreshing nose of granny smith apple and poached pear transition to salt water, lime juice and wet stone on the palate. Best enjoyed upon release through 2025 under ideal cellaring conditions.

CULINARY INSPIRATION

Okanagan Honey, Garlic, Ginger and Lime Seared Shrimp in a cast iron skillet with quinoa and Chilliwack Corn.