

LITTLE ENGINE

W I N E S

2020 FRENCH FAMILY RELEASE CHARDONNAY

VITICULTURE NOTES

The 2020 season began with a mild end to winter and bud break in the 3rd week of April for most of our sites. There was a lot of canopy growth early during May with more precipitation and less heat than usual for this time of year. Early June was also cool with above average precipitation. Temperatures warmed up considerably late June and there was explosive canopy growth. Canopy management was again very crucial with shoot and leaf removal to encourage airflow through the vines and amongst the developing bunches post fruit set. Summer conditions were warm and mostly dry encouraging steady grape maturity through veraison.

The fruit for this wine is 100% Naramata Bench and was sourced from 2 of our vineyards. The grapes for this wine were harvested at different times, late September and early October, 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 then 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.

TASTING NOTES & SUGGESTED CELLARING

Little Engine's French Family Release Chardonnay showcases stony minerality throughout – classically reminiscent of Chablis. Summer floral notes, aromas of melon, stone fruit and lemon curd lead into a bright and fresh palate of white peach, Asian pear and hints of cinnamon and a touch of white pepper all structured with vibrant acidity.

Best enjoyed now through 2024.

CULINARY INSPIRATION

Spiced BBQ Chicken with Coriander Corn Fritters

Grilled Veal Chop with Watermelon, Feta and Basil Salad



Production: 540 cases

Alcohol: 13.3%

pH: 3.49