

# LITTLE ENGINE

W I N E S

## 2020 SILVER 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 significant 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.

Our Chardonnay consists of grapes harvested from 4 vineyards picked on a range of picking dates, late September to mid 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 3.5 tons 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 (no new oak) and matured on lees for 8 months with batonnage for palate development.

### TASTING NOTES & SUGGESTED CELLARING

The 2020 Silver Chardonnay is floral and fruit forward with notes of tangerine, melon and stonefruits on the nose. The palate is fresh but intriguing with a silky texture, tropical touches of pineapple and nectarine. The finish is bright and crisp with lingering hints of white pepper.

Best enjoyed upon release through 2025 under ideal cellaring conditions.

### CULINARY INSPIRATION

Grilled peaches with seared pork loin, roasted potatoes and seasonal Okanagan vegetables

*Or*

Oven roasted herb chicken on a bed of creamy polenta with wilted greens



Production: 537 cases  
Alcohol: 13.1%  
pH: 3.43