



PIED DE CUVE CHARDONNAY - 2016

Technical Info

Vineyard	Mulberry Tree Vineyard Cawston, Similkameen Valley, BC, Canada
Clones	76, 95, 548
Alcohol	12.5%
Harvest Date	August 29-September 3, 2016
Production	120 cases
SKU	841783
UPC	6 26990 19164 3
Price	\$30.99 (+tax & deposit) (\$26.79 whsl, \$30.99 Hosp)

Tasting Notes

The 2016 Pied de Cuve Chardonnay is a pure and intense expression of our Mulberry Tree Vineyard. The nose is complex and savoury with a mix of almond, hazelnut, nectarine, caramel, white peach and lemon zest with lots of lees notes. The palate is dry, crisp and medium bodied with a seamless texture and flavours of peach and nectarine, nuts, lees, lemon zest and Asian pear with a very long, stony, mineral finish.

Vintage & Production

Pied de Cuve are Little Farm's natural wines that receive almost no intervention from start to finish and are therefore a pure reflection of the place, the grape and the vintage. Pied de Cuve is a technique to start a fermentation using only the yeasts that are naturally occurring on the skin of the grapes. About a week before harvest we picked a bucket of grapes, crushed it by foot and left it to ferment in the vineyard. It is kept in the vineyard and away from the winery so the grapes' own yeast can start the fermentation, rather than in the winery where ambient yeast living in the winery from previous vintages could take over the fermentation. Vintage 2016 was absolutely ideal for Chardonnay at Little Farm. A warm and early spring set up a perfect canopy with a good sized crop. What looked like a very hot season changed with one of the coolest July's on record. This cool month extended the growing season, allowing extra flavour and complexity to develop in the grapes while retaining perfect balance. The grapes are organically farmed in the mineral rich, calcium carbonate soils of our home Mulberry Tree Vineyard in Cawston, Similkameen Valley. Three clones are used (76, 95 & 548) and our winemaking is hands off using old neutral barrels and lees aging to give texture and complexity. The grapes were gently whole cluster pressed to old, neutral French oak barrels for fermentation and aging on the lees for around 10 months before bottling unfiltered and unfiltered in early August 2017.

About Little Farm Winery

Little Farm Winery is the small hands-on operation of Rhys Pender MW and Alishan Driediger. It started with a passion for wine and developed into growing and producing Chardonnay and Riesling from their Mulberry Tree Vineyard at their home in Cawston, BC in the beautiful Similkameen Valley. A dry Rosé and Cabernet Franc from Blind Creek Vineyard were added later. The goal was always to make wines with minimal manipulation and intervention that really capture the vineyard site and each year's unique growing season. The vines were planted in 2009 on the calcium carbonate rich soil, braving the unforgiving Similkameen sun and wind. The first wines were made in 2011. Total production in 2016 was 1,000 cases. Little Farm Winery will never be big and will always focus on making small batches of single-vineyard wine that reflect each site's unique characteristics. The goal is to make interesting, characterful, natural-ish wines and look after our little farm.

Rhys Pender MW, Wine Grower

Alishan Driediger, Wine Grower

