



PIED DE CUVE CHARDONNAY - 2017

Technical info

Vineyard	Mulberry Tree Vineyard Cawston, Similkameen Valley, BC, Canada
Clones	76, 95, 548
Alcohol	14.5%
Harvest Date	September 18 & 22, 2017
Production	103 cases
SKU	841783
UPC	6 26990 19164 3
Price	\$30.99 (+tax & deposit) (\$26.79 whsl, \$30.99 Hosp)

Tasting Notes

The 2017 Pied de Cuve Chardonnay is an intense wine with aromas of butter and nut, stone fruit and lemon. The palate is rich textured yet fresh with racy mineral acidity and more butter and hazelnut along with complex blood orange, lemon and grapefruit citrus notes and a very long, salty, wet stone 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.

The 2017 vintage was well suited to high quality chardonnay. A moderate vintage with an extended fall allowed for a long growing season with plenty of flavour intensity in the grapes. The grapes are organically farmed in the mineral rich, calcium carbonate soils of the 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, fermented with wild yeast and aged on the lees for 10 months before bottling in August 2018.

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 the Mulberry Tree Vineyard 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 Mulberry Tree 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 2017 was 800 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

