

C.C. Jentsch Cellars Tech Notes

Viognier

Vintage: 2013

Varietal composition: 100% Viognier

Appellation: Okanagan Valley

Vineyard: Golden Mile Bench

Harvest date: September 22nd

Cases produced: 723

Bottle Size: 750ml

C.S.P.C #: 34553

Wine Maker: Amber Pratt

Proprietors: Chris and Betty Jentsch



Vintage Report

2013 saw us come out of a mild winter with a spring of mixed temperatures and a few cool damp spells. After June though, the weather was blissfully warm and dry. One bump in the road came in early September, when a freakish sheet of hail sliced along the Golden Mile bench, damaging canopies and fruit in our vineyard, primarily on the west side of panels, with the east sides virtually untouched. We were concerned that rot could set in, but the weather continued mercifully dry and sunny, so we were able to allow the fruit to complete ripening healthily.

Winemakers Notes

Our challenge for this harvest was to sort meticulously to deal with damaged fruit. With this accomplished, we whole-cluster pressed bunches to tank, where they cold-settled and clarified. After racking off sediments, the wine was inoculated and fermentation took place 100% in stainless steel to preserve the fresh fruit characteristics. This wine saw no malolactic fermentation, which also maintained the crisp nature of the wine. Post-fermentation the wine aged sur lie, which built mouthfeel and lends to the 'lemon cream' notes on the palate.

Brix at harvest: 21.5

Total Acidity: 7.2g/L

Alcohol: 13.5%

PH: 3.52

Residual Sugar: 1.7 g/L

Oak: none

Tasting Notes

Bursting with white peach and orchard blossom, this fresh and full-bodied wine arouses the senses and awakens the palate. Lemon cream, pineapple and a touch of almond linger on the finish, while its racy freshness keeps it mouthwatering.

Optimum serving temperature: 7 -10 C / 45 – 50 F

Cellaring recommendation: Best if consumed within the next 3 years.

Aeration recommendation: A 'splash and return' for all wines that are bottled with a screw cap.

Decanting recommendation: No decanting required.

Food Pairing

Pair this everywhere a ripe slice of peach would be welcome: Viognier is the quintessential wine to pair with cheeses that are creamy and mild, nutty, or salty-sharp. Beautiful with crisp roast chicken and herbs, grilled white fish, pork and creamy pastas.