

C.C. Jentsch Cellars Tech Notes

Small Lot Series Viognier

Vintage: 2014
Appellation: Okanagan Valley
Bottling Date: May 12, 2015
Vineyard: Predominantly our Golden Mile Bench Vineyard
Harvest date: September 25th
Cases produced: 129 750ml bottles, 25 3L Jeroboams
Bottle Size: 750ml and 3L
C.S.P.C #: 750ml: 554105, 3L: 762872

Wine Maker: Amber Pratt
Proprietors: Chris and Betty Jentsch



Vintage Report

2014 was a dream vintage! Rains came in the spring to nourish the vines, and then after fruit set and berry touch, we had little precipitation; a challenge for our local environ, but ideal for the vineyard, as we had hardly any mold pressure. Many were comparing it to the dry heat of 2003, yet unlike that year, we did not suffer any local large-scale wildfires, so there was little concern in Oliver vineyards of smoke damage in 2014.

Winemakers Notes

With such a dry ripening period, the fruit was free from blemish, and I was able to cold soak half of the fruit overnight, revealing extra flavours, and increasing the aromatic intensity and mouth feel of this classic wine. The fermentation took place entirely in stainless steel, and the wine aged sur lie to build the creaminess of the mouth feel.

Brix at harvest: 23.4
PH: 3.37
Total Acidity: 5.8g/L
Residual Sugar: 1.5 g/L
Alcohol: 14.0%
Oak: none

Tasting Notes: Bursting with nectarines, melon and lemon cream, this fresh and full-bodied wine arouses the senses and awakens the palate.

Optimum serving temperature: Cool

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

Aeration: I recommend 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 and is beautiful with crisp roast chicken and herbs, grilled white fish, pork and creamy pastas.