



C.C. JENTSCH  
CELLARS

**Vintage:** 2015  
**Wine Name:** Small Lot Series  
**Chardonnay**  
**Varieties:** 100% Chardonnay  
**Release Date:** May 2016

**Wine Maker:** Amber Pratt  
**Proprietors and  
Winegrowers:** Chris and Betty Jentsch

**Cases Produced:** 98  
**Bottle Size:** 750ml  
**Bottling Date:** April 5<sup>th</sup>, 2016  
**C.S.P.C./SKU#:** 786517

**Appellation:** Okanagan Valley  
**Vineyard:** Summerland  
**Harvesting:** By hand at 22.7 Brix  
**Harvest Date:** August 26<sup>th</sup>, 2015  
**Pressing:** Whole cluster pressed.  
**Fermentation:** 15 days in 2 year old French Oak barrels with weekly battonage as needed.

**Malolactic:** Yes  
**Maturation:** 2 year old French Oak barrels for 6 months.  
**Lees Stirring:** Occasionally as needed.  
**Cold Stabilized:** Yes

**Alcohol:** 12.8%  
**pH:** 3.48  
**T.A:** 5.3 g/L  
**Residual Sugar:** 1.9 g/L

**Cellaring Temperature:** 13° - 16°C / 50° - 55°F  
**Aging Potential:** 2-5 years  
**Optimum Serving Temp:** 7°-13°C / 45° - 55°F



**Tasting Notes:**

2015 was a warmer year and it shows in the glass with ripe pear, golden apple, orchard blossoms, and a touch of vanilla on the nose. The palate showcases similar fruits, yet also has a bolt of lemony zest which brightens the soft and creamy mouth feel.

**Food Pairing:**

Softly flavoured and creamy cheeses like Brie and Camembert are naturals, as well as classic home-roasted chicken, or pasta in cream sauce. For a treat, pair with scallops, spot prawns or lobster and lots of butter!

**Vintage Report:**

2015 Started with a mild and dry winter, which did very little damage to the vineyards. Spring was warm, dry and early, with bud break occurring late April. Temperatures continued to rise, getting very hot in late June with little precipitation. Things didn't cool down until September meaning that we picked our first crop, the Chardonnay, starting August 16<sup>th</sup> and then a record early finale with Petit Verdot on October 16<sup>th</sup>!

**Winemakers Notes:**

2015 was an unusual year in the cellar. Extreme heat created lower total acidity levels with all varietals, and many lots also had small amounts of residual sugar post fermentation. In general wines were therefore plusher. The Chardonnay is a good example of this, with a softer and rounder mouth feel than the 2014 vintage.