



**Vintage:** 2016  
**Wine Name:** Small Lot Series  
**Chardonnay**  
**Varieties:** 100% Chardonnay  
**Release Date:** June 2017  
**Wine Maker:** Amber Pratt  
**Proprietors and**  
**Winegrowers:** Chris and Betty Jentsch

**Cases Produced:** 95  
**Bottle Size:** 750ml  
**Bottling Date:** April 10, 2017  
**UPC#:** 6-26990-26363-0

**Appellation:** Okanagan Valley  
**Vineyard:** Summerland  
**Harvesting:** By hand at 22.2 Brix  
**Harvest Date:** September 15, 2016

**Pressing:** Whole bunch  
**Fermentation:** 13 days in 3 year old French Oak barrels with weekly battonage as needed.  
**Malolactic:** Yes  
**Maturation:** 3 year old French Oak barrels for 6 months.  
**Lees Stirring:** Occasionally as needed.  
**Cold Stabilized:** Yes

**Alcohol:** 12.8%  
**pH:** 3.51  
**T.A:** 5.8 g/L  
**Residual Sugar:** 2.5 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:

Smooth and rich, this Chardonnay was fermented and aged for six months in premium French oak barrels, showcasing aromas of tasty croissant, vanilla, pears, quince and lovely spices such as clove and nutmeg. The palate is bursting with flavours of stone fruits and great minerality while showing the smooth richness of the oak.

#### Food Pairing:

Excellent to pair with lobster, crab cakes, bay scallop chowder or pizza with white sauce. Chicken Kiev or mustard tarragon chicken. A chilled salmon salad in an avocado bowl with creamy dill dressing. Also try with grated parmesan and truffle oil on spaghetti or as ski chalet drink with fondue.

#### Vintage Report:

In 2016, the vegetation period started with hot spring weather and bud break two weeks earlier than the average, but a cooler than usual summer slowed things down. September turned out with cool nights but sunny days. This weather continued through until the end of October with occasional short showers, increasing as we reached the end of the month. A frost event on October 10<sup>th</sup> and 11<sup>th</sup> just missed our vineyards on the elevated Golden Mile Bench.

#### Winemakers Notes:

After waiting for the perfect ripeness to pick, we whole bunch pressed this Chardonnay and filled four barrels, where it stayed until fermentation was done. The lees were only stirred a few times to keep freshness. The malolactic started and finished spontaneously which was great to see.