

Vintage: 2017

Wine Name: Small Lot Series

Chardonnay

Varieties: 100% Chardonnay

Release Date: June 2018

Wine Maker: Matt Dumayne

Proprietors and

Winegrowers: Chris and Betty Jentsch

Cases Produced:88Bottle Size:750mlBottling Date:June 5, 2018

SKU: 188040

UPC#: 626990263548

Appellation: Okanagan Valley Vinevard: Summerland

Harvesting: By hand at 22.9 Brix Harvest Date: September 25, 2017

Pressing: Whole bunch

Fermentation: Fermented surlie, 18 days in 3

year old French Oak barrels with daily battonage through

primary ferment.

Malolactic: Yes

Maturation: 3 year old French Oak barrels

for 7 months.

Lees Stirring: Daily during fermentation then

weekly until MLF completed.

Cold Stabilized: Yes

Alcohol: 13.5 % pH: 3.6 T.A: 5.1 g/L Residual Sugar: 1.9 g/L

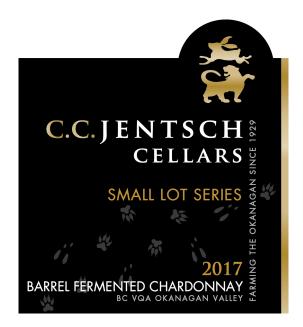
Cellaring Temperature: 13° - 16° C / 50° - 55° F

Aging Potential: 2 - 5years

Subject to proper storage

wineshop@ccjentschcellars.com

Optimum Serving Temp: 7° - 13° C / 45° - 55° F



Tasting Notes:

Lifted notes of buttered popcorn and caramel intermingle with guava and grapefruits. Sweet fruits dominate the entry that leads to an intense and lush mid palate. Fine acidity balances and enhances the length of this very complex wine framed with neutral oak to allow this Summerland vineyard to shine through. Delicious now but may be cellared up to 5 years.

Food Pairing:

Excellent to pair with lobster, scallops, prawns and crab cakes. Butter chicken or stuffed pork tenderloin also pair well. A thin crust white sauce pizza makes a nice appetizer and this chardonnay is a good choice with an après ski fondue.

Vintage Report:

A cold start to 2017 was followed by a wet spring. June was cool then summer delivered a record number of days without rainfall leading to a level 3 drought in many areas. BC's worst ever season for wildfires thankfully did not adversely impact our vineyards in the South Okanagan.

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