



C.C. JENTSCH  
CELLARS

**Vintage:** 2018  
**Wine:** C.C. Jentsch Cellars  
Small Lot Series  
Barrel Fermented  
Chardonnay  
**Varietal:** 100% Chardonnay  
**Release Date:** July 2019

**Proprietors and  
Winegrowers:** Chris and Betty Jentsch

**Cases Produced:** 182  
**Kegs Produced:** 0  
**Bottle Size:** 750ml  
**Bottling Date:** June 26, 2019

**SKU:** 750ml: 218379  
**UPC:** 750ml: 6 26990 34527 5

**Appellation:** Okanagan Valley  
**Vineyards:** Summerland  
Vineyard

**Harvesting:** By Hand  
**Harvest:** Sept. 27, 2018  
**Brix at Harvest:** 23.7

**Vegan Friendly:** Yes  
**Fermentation:** An average of 35 days.  
**Malolactic:** Yes  
**Maturation:** 8 months  
**Lees Stirring:** Yes  
**Cold Stabilized:** Yes

**Alcohol:** 13.8 %  
**PH:** 3.48  
**T.A:** 5.3 g/L  
**Residual Sugar:** 4.5 g/L

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



**Tasting Notes:**

Notes of apple, cinnamon, lemon rind and buttery caramel greet the nose. The rich mid palate delivers flavours of Honey Crisp apple, baking spices, toasted nuts and toffee. Subtle oak aromatics and good acidity balances and enhances the lush fruit and the smooth finish.

**Food Pairing:**

A chicken salad made with grapes, chopped apple, golden raisins and toasted pecans on a bed of mixed lettuces or used in a sandwich with artisan bread and lemony mayo is a tasty lunch. Grilled shrimp, grilled salmon fillets brushed with butter and lemon juice or a scallop soup are delish with this chardonnay.

**Vintage Report:**

The 2018 year started winter without any harsh extremes that can sometimes affect the vines. It was a nice warm spring with a rapid melt resulting in some flooding in the area but a very good start for early growth and a good development season. By June 15 the crop was 10 days ahead of average. July and August saw a return of the wild fires and that combined with very hot conditions saw the plants slow right down. It took till late October to bring what was a very nice balanced harvest to the winery. The vines then eased into dormancy at years end to begin a very mild beginning of winter.

**Winemakers Notes:**

A mix of 4 new and 4 neutral, extra fine grained French oak barrels were used to ferment this vintage. Primary fermentation took place from October 12<sup>th</sup> to November 19<sup>th</sup>, 2018. Aged sur lie with battonage. The secondary fermentation (Malolactic) in barrel. Transferred out of barrel for filtering and bottling on June 26, 2019.