

# C.C. Jentsch Cellars Tech Notes

## Small Lot Series Barrel Fermented Chardonnay

Varietal composition: 100% Chardonnay.

Vintage: 2014

Appellation: Okanagan Valley

Bottling Date: May 12, 2015

Vineyard: Summerland

Harvest date: September 10<sup>th</sup>

Cases produced: 82 cases 750mL and 25 Jeroboams.

Bottle Sizes: 750ml and 3L Jeroboam

C.S.P.C #: 750ml: 752444 and 3L: 403865

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 basically had no 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 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 Summerland vineyard from which it was harvested has 2 small lower terraces on which the fruit became extremely golden and ripe, but the 3<sup>rd</sup> large upper terrace was later to ripen, which kept the overall wine very fresh.

After pressing and cold settling, I transferred some of this juice to four beautiful new French oak barrels and inoculated them with a strain of yeast isolated from the vineyards of Burgundy. The fermentation was slow and long (22days), and finished cleanly. The wine underwent a partial malolactic fermentation, creating a touch of underlying butteriness. The wine rested in these barrels with occasional lees stirring for 6 months.

Brix at harvest: 21.8

pH: 3.15

Total Acidity: 6.7g/L

Residual Sugar: 0.7 g/L

Alcohol: 13.4%

Oak: 100% New French Burgundian barriques (228L)

### Tasting Notes

Steely, lemony fruit kissed with the nutmeg and vanilla qualities of premium oak, all rounded out with notes of tasty bakery deliciousness (I often recall lemon meringue pie). There is abundant refreshing acidity, yet a creamy richness supplied by the lees stirring in barrel.

*Optimum serving temperature:* Chill to 9 to 13 C / 48 to 55 F

*Cellaring recommendation:* Wait until July of 2015 to begin enjoyment of this wine. It will fully hit its stride a year from bottling, and with brisk acidity and structure, will cellar up to 5 years.

*Aeration:* Recommended for all whites that are bottled with a screw cap.

*Decanting recommendation:* No decanting required.

### Food Pairing

With so much freshness, this wine begs for seafood, both cooked and crudo: sweet rich crabmeat with butter, scallops (seared or ceviche!), and oysters on the half shell, raw or grilled. All things buttery or lemony will take you on a tantalizing food and wine trip.