



C.C. JENTSCH
CELLARS

Vintage: 2015
Wine Name: Viognier
Varieties: 100% Viognier
Release Date: TBA

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

Cases Produced: 258
Bottle Size: 750ml
Bottling Date: April 5th, 2016
C.S.P.C./SKU#: 484022

Appellation: Okanagan Valley
Sub Region: The Golden Mile Bench
Vineyard: The Golden Mile Bench
Harvesting: By hand at 22.8 Brix
Harvest Date: September 9th, 2015

Vegan Friendly: No
Pressing: Destemmed and crushed
before pressing.
Fermentation: 15 days at 15°C in stainless steel.
Malolactic: No.
Maturation: Stainless Steel for 6 months
Lees Stirring: No
Cold Stabilized: Yes.

Alcohol: 13.5%
pH: 3.55
T.A.: 5.7 g/L
Residual Sugar: 0.8 g/L

Cellaring Temperature: 13° - 16° C / 50° - 55° F
Optimum Serving Temp: 7°-13°C / 45° - 55°F



Tasting Notes:

An intense and luscious nose of nectarine, kiwi and acacia blossoms lures you in yet the palate surprises with tangy lemon cream, bright acidity as well as juicy peach flavours.

Food Pairing:

The crisp fruit quality of this wine make it a delicious pairing with seafoods like raw oysters or seared halibut, as well as many dishes that feature fruits and vegetables as the star. It is a natural pairing for any cheese that you would serve fresh fruit with, especially firm salty cheeses like feta and haloumi.

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 16th and then a record early finale with Petit Verdot on October 16th!

Winemakers Notes:

My goals with our white wines are always purity and refreshment. I strive to let the grapes express their true character, and have balanced acid and lower alcohol levels, so that you may enjoy more than just one glass! I hope you find the juicy nectarine flavours in our Viognier as delightful as I do.