



C.C. JENTSCH  
CELLARS

Vintage: 2017  
Wine Name: Viognier  
Varieties: 85% Viognier, 15% Chardonnay  
Release Date: April 2021

Wine Maker: Paula Cooper  
Proprietors and  
Winegrowers: Chris and Betty Jentsch

Cases Produced: 36  
Bottle Size: 750ml  
Bottling Date: March 12, 2021

UPC#: 6-26990-34543-5  
SKU# 351151

Appellation: Okanagan Valley  
Sub Region: The Golden Mile Bench  
Vineyard: The Golden Mile Bench  
Harvesting: By hand at 23.4 Brix  
Harvest Date: September 27, 2017

Vegan Friendly: Yes  
Pressing: Whole bunch

Fermentation: 29 days in stainless steel.  
Malolactic: No  
Maturation: 100% stainless steel  
Lees Stirring: No  
Cold Stabilized: Yes

Alcohol: 13.7 %  
pH: 3.34  
T.A: 6.4 g/L  
Residual Sugar: 1.2 g/L

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



#### Tasting Notes:

Bright aromas of mandarin oranges and lemon join flavours of nectarine, peach and lemon cream making for a pleasing finish.

#### Food Pairing:

Serve chilled. Enjoy with a chicken stir fry seasoned with Thai basil and tarragon. Pan fried lemon shrimp with baby vegetables and noodles or a vegetable lasagna with a light cream sauce, pair well with this Viognier.

#### 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.

#### Winemakers Notes:

One barrel of the C.C. Jentsch Cellars 2017 Viognier was hidden away in the cellar for potential blending. Upon tasting, it was decided to bottle it as a single varietal. This wine is a rare treat for those lucky enough to obtain a few bottles of the 36 cases that were bottled. These viognier grapes were grown on the Golden Mile Bench in Oliver, BC.