



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 12th to November 19th, 2018. Aged sur lie with battonage. The secondary fermentation (Malolactic) in barrel. Transferred out of barrel for filtering and bottling on June 26, 2019.