

FAIRVIEW CELLARS

From the Heart For the Heart



Open

Open. 1pm-5pm
Tuesday to Saturday.
By appointment only
between Nov. 15th.
and April 1st.

www.FairviewCellars.com

Just off Old Golf Course Rd.
989 Cellar Rd., Oliver, BC
(250) 498-2211

A FAIR NEW VIEW AT FAIRVIEW CELLARS

Fairview Cellars is excited to unveil the completed cellar mural by artist in residence Leza Macdonald. The beautifully crafted barrel cellar scene is painted on the western side of the building and is visible to winery visitors as well as golfers putting on the 1st green at Fairview Mountain Golf Club next door. Leza has plans to beautify more winery buildings as well as host a barrel painting competition in the future.

New releases slated for 2015 include the 2013 Crooked Post Pinot Noir, due for a late-winter release in March. The light colour of this wine is misleading. It is full of flavours like ripe red cherries, cocoa, and dried meat and has a long, lingering finish.

♂ 2012 "The Bear"

A Meritage blend, is also due for a March release. Youthful aromas of dark cherries, leather, cinnamon, mint, cocoa,

and coffee lead to a full palate of cherries, cocoa, vanilla, and black currents. Zippy acidity and strong tannins will make this a fine candidate for ageing.

A tank sample of the 2014 Sauvignon Blanc, highly anticipated among BC's oyster-lovers, yielded aromas and flavours of white grapefruit, orange blossom, and lemon zest and long finish. Look for it later in the spring.

~ Luke Whittall



Bill Eggert with artist Leza Macdonald in front of her new mural at the Fairview Cellars.

CC JENTSCH – VETERAN FARMERS MAKING GREAT WINES

Travellers along Highway 97 may have noticed the new winery CC Jentsch last summer between Oliver and Osoyoos. The large parking lot right off of the highway makes stopping in to taste the wines

from veteran wine grower Chris Jentsch extremely easy.

Chris and Betty Jentsch (their name rhymes with 'bench') farm over 80 acres of grapes, including 63 on the Golden Mile Bench. Chris's family has been farming throughout the Okanagan since 1929. Starting with apples and then cherries, the Jentsch's switched to grapes in the late 1990's but Chris didn't start to make his own wine until 2012. Winemaker Amber Pratt has been steering the portfolio for the past two vintages. "The French style really informs my winemaking," says Amber who likes "purity and bright flavours" in all of her wines. Samples of two Chardonnays from 2014 illustrate this perfectly. One was fermented in oak and the other in tank. The tank fermented wine displays aromas of melon, perfume, flowers, and orange rind while the barrel fermented wine has vanilla, cream, and butterscotch. Both wines display a vibrant acidity but each has its own unique combination of clear and precise flavours and textures.



Winemaker Amber Pratt is crafting beautiful French-style wines at CC Jentsch Cellars.

♂ The Chase \$20.00

Jentsch's flagship red, is a complex, Bordeaux-style blend and is one of the few in the Okanagan that uses all five Bordeaux red grapes - Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, and Malbec. With amazing wines priced so reasonably, CC Jentsch is quickly to become a household name. Can't come to visit? Order their wine online at ccjentschcellars.com.

~ Luke Whittall

C.C. JENTSCH CELLARS

6 MINUTES SOUTH OF OLIVER ON HWY 97

Our new tasting room is now open!

We offer 5 wines for tasting daily and charge a \$5 tasting fee, redeemable upon any purchase. We also offer a picnic area, a small patio, RV parking and public washrooms for all of our guests.

May, June, Sept, Oct ~ Open Daily 11am - 5pm

July & August ~ Open Daily 11am - 6pm

At C.C. Jentsch Cellars, the focus on crafting the finest fruit into honestly made, premium wines that represent outstanding quality and value to our customers. All of these luscious wines come from sun-soaked, mature, Okanagan fruit and with a very reasonable price tag.

www.ccjentschcellars.com

