



C.C. JENTSCH
CELLARS

Vintage: 2016
Wine Name: Viognier
Varieties: 100% Viognier
Release Date: TBA

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

Cases Produced: 370
Bottle Size: 750ml
Bottling Date: April 10, 2017
UPC#: 6-26990-26362-3
CSPS#: 30968

Appellation: Okanagan Valley
Sub Region: The Golden Mile Bench
Vineyard: The Golden Mile Bench
Harvesting: By hand at 23.1 Brix
Harvest Date: October 3, 2016

Vegan Friendly: No

Pressing: Whole bunch
Fermentation: 15 days at 13° C in stainless steel.
Malolactic: No
Maturation: 100% stainless steel
Lees Stirring: No
Cold Stabilized: Yes

Alcohol: 13.4%
pH: 3.72
T.A: 6 g/L
Residual Sugar: 0.4 g/L

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



Tasting Notes:

Juicy and refreshing, this full-bodied wine explodes with aromas of gooseberries, kiwi, nectarines, lychee and green apples and a great mouth feel before finishing strong with hints of lemon cream and pear cider.

Food Pairing:

White meats like chicken, turkey or quail match perfectly as well as pork with apples or apricots, Halibut, lobster, crab, shrimp and poached salmon. Baked brie w/apricots, Gruyere. Fondue. Compatible seasonings include: fresh dill and sage, ginger, lemon grass, nutmeg, tumeric.

Vintage Report:

In 2016, the vegetation period started with hot spring weather and bud break two weeks earlier than the average, but a cooler than usual summer slowed things down. September turned out with cool nights but sunny days. This weather continued through until the end of October with occasional short showers, increasing as we reached the end of the month. A frost event on October 10th and 11th just missed our vineyards on the elevated Golden Mile Bench. We picked the last lot of Cabernet Franc on November 5th. The slower development of flavours in the grapes meant the picking date of each varietal could be perfectly set apart and great balance and freshness is to be expected from this vintage.

Winemakers Notes:

The Viognier was the only variety this vintage we were concerned about regarding noble rot. Sorting thus became the most important aspect. With only healthy fruit left, the grapes were whole bunch pressed to limit tannin extraction which can occur with Viognier. It was the highlight of fermentation tastings each day with its infatuating aromas!