



C.C. JENTSCH  
CELLARS

**Vintage:** 2014  
**Wine Name:** Syrah  
**Varieties:** 91% Syrah, 9% Viognier  
**Release Date:** October 2016

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

**Cases Produced:** 511  
**Bottle Size:** 750ml  
**Bottling Date:** April 6, 2016  
**UPC#:** 6-26990-23088-5

**Appellation:** Okanagan Valley  
**Vineyard:** 76% Golden Mile Bench Vineyard,  
24% Eugenio Vineyard  
on Black Sage Bench.  
**Harvesting:** By hand at 24.2 Brix  
**Harvest Date:** October 14-16<sup>th</sup>, 2014

**Vegan Friendly:** Yes

**Fermentation:** Cold-soaked for 4 days before  
inoculation, and then fermented to  
dryness in 11 days. Macerated a  
further 12 days before pressing.

**Malolactic:** Yes

**Maturation:** Aged in a mixture of French and  
American oak barrels for 16  
months.

**Alcohol:** 14.4%  
**pH:** 3.6  
**T.A:** 6.0 g/L  
**Residual Sugar:** 0.7 g/L

**Cellaring Temperature:** 10°-13°C 50° - 55°F  
**Aging Potential:** 3 – 5 years  
**Optimum Serving Temp:** 16°- 20°C / 60° - 68°F  
**Aeration Recommendation:** To taste



**Tasting Notes:**

Our juicy, full-bodied Syrah was co-fermented with 9% Viognier, lending aromas of apricot skins and violets. Flavours of blueberry, blackberry, sweet spice and black pepper combine with a velvety texture, medium tannins, toasty oak and balanced acidity.

**Food Pairing:**

Pairs wonderfully with roasted vegetables, juicy lamb, and everything grilled! Combines both with soft cheeses like peppered goat cheese, and smoky ones like smoked gouda or Applewood cheddar.

**Vintage Report:**

2014 was a dream vintage that started softly after a relatively mild winter. Spring was warm with occasional rains, and bud break started in the last week of April. Growth continued steadily through a warm summer with a few heat spikes in the 40°C range. Summer stayed warm and dry well through harvest, giving us exceptionally healthy fruit that required very little intervention. The balance of sunny days and cool nights created fruit with the ideal balance of sugar and acidity.

**Winemakers Notes:**

It was a pleasure to co-ferment the Syrah and Viognier this year. Viognier brings a brightness and freshness to what can sometimes be a meaty and heavy varietal. The two were destemmed and crushed to the same fermentation tank so as to integrate more harmoniously. Our Golden Mile Bench Syrah vineyards give us fruit that is very elegant and nuanced, while the grapes coming from the Black Sage Bench have a very fruit forward profile.