



C.C. JENTSCH
CELLARS

Vintage: 2015
Wine Name: Small Lot Series Malbec
Varieties: 100% Malbec
Release Date: Fall, 2017

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

Cases Produced: 97
Bottle Size: 750ml
Bottling Date: April 11, 2016
UPC: # 6-26990-26358-6

Appellation: Okanagan Valley
Vineyard: 42% Golden Mile Bench Vineyard,
58% Testalinden Creek Vineyard.
Harvesting: By hand at 24.2 Brix
Harvest Date: October 16, 2015

Vegan Friendly: Yes

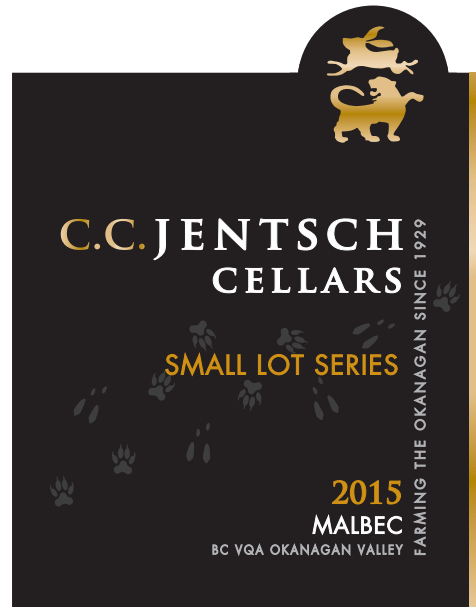
Fermentation: Cold soaked for three days prior to inoculation, fermentation lasted for one week and then a further three days of maceration before pressing.

Malolactic: Yes
Maturation: Aged in a mixture of Hungarian and American oak barrels.

Alcohol: 14.5%
pH: 3.78
T.A: 5.1 g/L
Residual Sugar: 1.1 g/L

Storing and Cellaring: 13° C / 55° F
Aging Potential: 3 to 5 years

Optimum Serving Temp: 16° - 20°C / 60° - 68°F
Aeration Recommendation: To Taste



Tasting Notes:

Rich and bursting with flavours of blueberry and elderflower, this luscious four barrel lot of Malbec aged for sixteen months is concentrated and yet delicate. Dark fruit such as black currant and plum, hints of dried herbs and licorice combine with a smooth palate that together with powerful underlying tannins leads to a finish that seems to last for an eternity.

Food Pairing:

This malbec pairs well with rich sausage pizza, beef burgers, steak and roast beef. Lamb curries and stews, braised pork shoulder, duck, chicken thighs and roasted vegetables all combine nicely with malbec. Dark chocolate truffles are a spot on accompaniment to finish a meal with malbec.

Vintage Report:

2015 started with a mild and dry winter, which left very little damage to the vineyards. Spring was warm, dry and early, with bud break occurring late April. Temperatures continued to rise, getting very hot in late June with little precipitation. Things didn't cool down until September meaning that we picked our first crop, the Chardonnay, August 16th and then a record early finale with Petit Verdot on October 16th.

Winemakers Notes:

Always wildly popular, we managed to produce a few more cases of our precious Malbec this vintage. A hot year produced very ripe grapes, thus this Malbec is very rich in every aspect. We aged it for a full 16 months trying to unleash its full potential. This wine is already tasting great and will be pure joy for the upcoming years.