



C.C. JENTSCH
CELLARS

Vintage: 2015
Wine Name: Small Lot Series Merlot
Varietal: 100% Merlot

Release Date: TBA

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

Cases Produced: 224
Bottle Size: 750ml
Bottling Date: April 11, 2017
UPC#: 6-26990-26357-9

Appellation: Okanagan Valley
Sub Region: The Golden Mile Bench
Harvesting: By hand at average of 25.3 Brix
Harvest Date: September 10, 2015

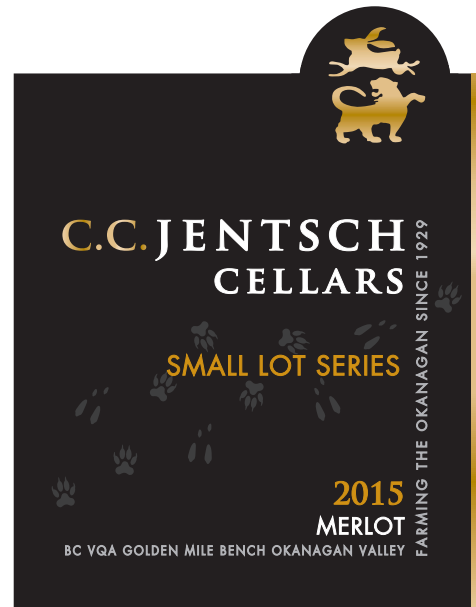
Vegan Friendly: Yes

Cold Soak: Average of 4 days
Fermentation: Average of 12 days
Maceration: Average of 13 days post fermentation

Malolactic: Yes
Maturation: For 17 months in a mix of French and American Oak

Alcohol: 14.5%
pH: 3.77
T.A: 5.5 g/L
Residual Sugar: 0.7 g/L

Storing/cellaring: 13° C / 55° F
Aging Potential: 3 to 5 years
Optimum Serving Temp: 16° - 20°C / 60° - 68°F



Tasting Notes:

Barrel aged for seventeen months, this concentrated Merlot is meaty and juicy, having aromas of dark cherry, pomegranate and ripe red apple, black pepper, dark roasted mocha and smoked ham. The palate has a rich mouthfeel with cocoa-like tannins and flavours of ripe fruit.

Food Pairing:

This wine is an awesome match with barbecued duck or spareribs and any Chinese or Mexican meal that is not too spicy.

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:

Making a Small Lots Merlot for the first time, we could not have wished for a better vintage than 2015. The hot and dry year propelled our Merlot to previously unknown heights and the very mature grapes lead to this powerful wine. The French oak added the last piece that make this Merlot as great as it is.