



C.C. JENTSCH
CELLARS

Vintage: 2015
Wine Name: Cabernet Merlot
Varieties: A proprietary blend of Cabernet Franc, Merlot, and Cabernet Sauvignon
Release Date: TBA - 2016

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

Cases Produced: 904
Bottle Size: 750ml & keg
Bottling Date: August 16th, 2016
CSPC/SKU#: 750ml: 225508
Keg: 244020

Appellation: Okanagan Valley
Harvesting: By hand at average of 25 Brix
Harvest Date: Sept. 10th - October 15th, 2015

Vegan Friendly: Yes
Fermentation: Average of 12 days
Maceration: Average 6 days post fermentation
Malolactic: Yes
Maturation: Average of 10 months with a mix of French & American Oak.
Lees Stirring: No
Cold Stabilized: No

Alcohol: 14.7%
pH: 3.63
T.A: 5.5 g/L
Residual Sugar: 2.6g/L

Storing/cellaring: 13° - 16°C / 55° - 60° F
Optimum Serving Temp: 13° - 16°C / 55° - 60° F



Tasting Notes:

Juicy flavours of strawberry and cherry are complemented by the luscious warm flavours of chocolate covered espresso beans. This easy drinking blend has soft tannins and a smooth finish.

Food Pairing:

Recommend grilled cheese sandwiches with caramelized onions and bacon, cheeseburgers, and meaty pizzas and pastas. Matches well with a slice of black cherry chocolate cake!

Vintage Report:

2015 Started with a mild and dry winter, which did 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, starting August 16th and then a record early finale with Petit Verdot on October 16th!

Winemakers Notes:

The goal is always to bring out the best of flavours from each varietal and combine them into a very approachable blend. We think this vintage carries all the traits that have made this wine so popular.