



C.C. JENTSCH
CELLARS

Vintage: 2016
Wine Name: Small Lot Series
Blanc de Noir
Varietals: Merlot, Malbec
Release Date: May 6, 2017
Wine Maker: Amber Pratt
**Proprietors and
Winegrowers:** Chris and Betty Jentsch

Cases Produced: 63
Bottle Size: 750ml
Bottling Date: April 10, 2017
UPC#: 6-26990-26361-6

Appellation: Okanagan Valley
Sub Appellation: Golden Mile Bench
Harvesting: By hand at 21.9° Brix
Harvest Date: September 14, 2016

Pressing: Direct Press, Whole bunch
Fermentation: 25 days at 13° C
Maturation: 100% Stainless

Lees Stirring: No
Cold Stabilized: Yes

Alcohol: 12.5%
pH: 3.44
T.A.: 5.9 g/L
Residual Sugar: 0.3 g/L

Cellaring Temperature: 13° - 16° C / 50° - 55° F
Aging Potential: Enjoy this summer
Optimum Serving Temp: 7° - 13° C / 45° - 55° F

Vegan Friendly: Yes



Tasting Notes:

Carefully crafted from whole-bunch pressed red grapes, this beautiful rosé wine is delicate like a flower with hints of raspberry and quince jelly, dancing on the palate with flavours of cherry blossom and stone fruits, some flint and lime, leading up to a deliciously zesty finish.

Food Pairing:

Suits light menus including salads, sandwiches, soups and stews. The perfect match for cold platters with cured meats, cheese and fruits. Prosciutto is an awesome pairing as well as Thai or Vietnamese cuisine. Herb omelets, grilled or steamed vegetables and ratatouille are a good match. Try grilled, poached or steamed fish or shellfish.

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.

Winemakers Notes:

Picked early with refreshment in mind and whole bunch pressed very lightly to keep tannins low, this wine fermented quite slow and was a delight each time it was tasted. Racked early to keep yeast autolysis in check, it slowly started opening up to this beautifully delicate rosé.