



C.C. JENTSCH
CELLARS

Vintage: 2016
Wine Name: Small Lot Series Malbec
Varieties: 100% Malbec
Release Date: TBA

**Proprietors and
Winegrowers:** Chris and Betty Jentsch

Wine Maker:
Amber Pratt 2016 – May 2017
(Harvest, Fermentation & Development)

Consulting Winemaker:
Matt Dumayne May 2017 – August 15, 2017
(Vintage Completion)

Cases Produced: 157
Bottle Size: 750ml
Bottling Date: April 5, 2018

SKU: 196400
UPC: # 626990263531

Appellation: Okanagan Valley
Vineyard: 66% Golden Mile Bench Vineyard,
34% Testalinden Creek Vineyard.
Harvesting: By hand at 23.3 Brix
Harvest Date: October 18, 2016

Vegan Friendly: Yes

Fermentation: Cold soaked for 4 days prior to inoculation, fermentation lasted for 9 days then a further 7 days of maceration before pressing.

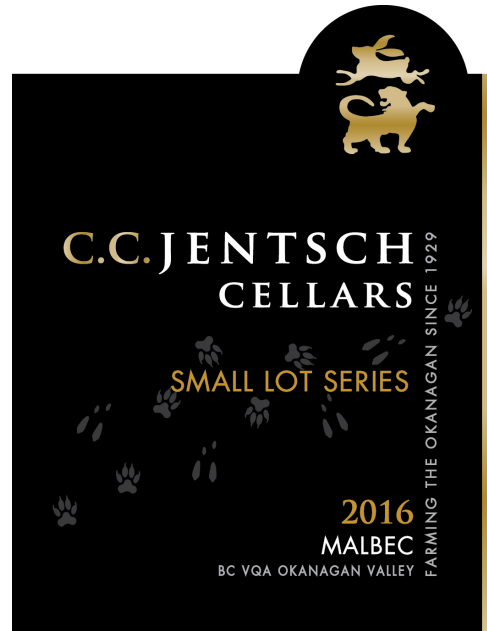
Malolactic: Yes

Maturation: Aged for 13.5 months in a mixture of Hungarian and American oak barrels.

Alcohol: 14.3 %
pH: 3.90
T.A: 5.2 g/L
Residual Sugar: 1.1 g/L

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

Optimum Serving Temp: 20°C / 60°
Aeration Recommendation: To Taste



Tasting Notes:

A soft and seductive malbec with rich flavours of dark cherries and hints of violets and vanilla. A warm and welcoming wine reminiscent of grandmas dark cherry pie.

Food Pairing:

This Malbec pairs well with meaty 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:

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. The slower development of flavours in the grapes meant the picking date of each varietal could be perfectly set apart. Great balance and freshness this vintage.

Winemakers Notes:

The most popular wine of our Small Lot Series, we managed to produce a few more cases (157) of our precious Malbec this vintage. This Malbec is very rich in every aspect. We aged it for a 13.5 months to unleash its full potential. This wine is already tasting great and will cellar well.