

C.C. Jentsch Cellars Tech Notes

Cabernet Merlot

Vintage: 2013

Varietal composition: 43% Cabernet Franc, 37% Merlot,
20% Cabernet Sauvignon

Appellation: Okanagan Valley

Vineyard: Golden Mile Bench, Blue Barn and
Eugenio on the Black Sage Bench

Harvest date: October to November

Cases produced: 1062

Bottle Size: 750ml

C.S.P.C #: 428342

Wine Maker: Amber Pratt

Proprietors: Chris and Betty Jentsch



Vintage Report

2013 saw us come out of a mild winter with a spring of mixed temperatures and a few cool damp spells. After June though, the weather was blissfully warm and dry. One bump in the road came in early September, when a freakish sheet of hail sliced along the Golden Mile bench, damaging canopies and fruit in our vineyard, primarily on the west side of panels, with the east sides virtually untouched. We were concerned that rot could set in, but the weather continued mercifully dry and sunny, so we were able to allow the fruit to complete ripening healthily.

Winemakers Notes

Our challenge for this harvest was to sort meticulously to deal with damaged fruit. Once accomplished, I macerated the fruit, cold-soaking each lot for approximately a week before inoculating tanks with a yeast strain chosen to enhance individual varietals uniquely. The wines all went through malolactic fermentation and aged with a mixture of oak selected to complement the flavors of the different wines post-fermentation.

PH: 3.57

Total Acidity: 5.8g/L

Residual Sugar: 4.8g/L

Alcohol: 13.7%

Oak: a mixture of new French and American oak for 12 months.

Tasting Notes

Juicy raspberry notes from the Cab Franc, plush plum and cherry from the Merlot, and a touch of power from the Cabernet Sauvignon create a smooth, easy drinking blend with very subtle tannins.

Optimum serving temperature: 12 C / 55 F

Cellaring recommendation: Ready to enjoy now.

Aeration recommendation: A 'splash and return' for all wines that are bottled with a screw cap.

Decanting recommendation: No decanting required.

Food Pairing

Fruity and smooth, this Cab-Merlot tastes fabulous with burgers piled high with caramelized onions and bacon, wood-fired pizzas laden with charcuterie and black cherries, all types of cheese, and of course, chocolate desserts.