

# C.C. Jentsch Cellars Tech Notes

## Small Lot Series Malbec

Vintage: 2013  
Varietal composition: 100% Malbec  
Appellation: Okanagan Valley  
Vineyard: Golden Mile Bench and Blue Barn  
Harvest date: October 14<sup>th</sup>  
Bottling date: May 12, 2015  
Cases produced: 45  
Bottle size: 750ml  
C.S.P.C #: 750ml: 46060

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. The 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.

### Winemakers Notes

Our challenge for this harvest was to sort meticulously to deal with hail damaged fruit. Once accomplished, I continued with the planned cold maceration of the fruit. It soaked for 8 days, and then I warmed it up and inoculated with a yeast strain isolated from the vineyards of Tuscany, known for enhancing floral notes. Fermentation lasted 12 days and a further 10 days of maceration took place before the free run wine was drained to barrels to complete malolactic fermentation. Of 7 initial barrels, these 2 were held back from our Chase blend and matured for a total of 17 months.

Brix at harvest: 23.6                      Residual Sugar: 0.8 g/L                      Total Acidity: 6.2g/L  
PH: 3.63                                      Alcohol: 13.6%  
Oak: 17 months, alternating between 2 year old French and 2 year old American.

### Tasting Notes

A pretty nose of blueberry, violets and Earl Grey tea precedes a juicy palate of blueberries, blackberries, walnuts, and a touch of orange liqueur. Subtle, sweet clove spiciness, vanilla and pepper linger on a palate that has very fine tannins and surprising freshness.

*Optimum serving temperature:* 13 C / 55 F, Too warm will diminish the delicate florality.

*Cellaring recommendation:* Ready to enjoy a month after release, will cellar for at least 5 years.

*Aeration recommendation:* 'Splash and return' for all wines with a screw cap.

*Decanting recommendation:* No decanting required.

### Food Pairing

This would be an elegant pairing with seared venison tenderloin or crisped duck breast, especially if wild berries are incorporated, but would be casually luxurious with a grilled blueberry-bison sausage, or lamb burger.