

C.C. Jentsch Cellars Tech Notes

The Dance

Vintage: 2013

Varietal composition: Merlot 50%, Cabernet Franc 26%,
Cabernet Sauvignon 20%, Malbec
and Petit Verdot each 2%.

Appellation: Okanagan Valley

Vineyard: Golden Mile Bench, Blue Barn Vineyard

Eugenio Vineyard on the Black Sage Bench

Harvest date: October to November

Cases produced: 536

Bottle Size: 750ml

C.S.P.C #: 618603

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

As each of the red varieties were cold-soaking individually, I tasted the juice and noted the colour each day, then bled off some juice from each tank (Saignée method) to a cold tank where they settled together. Then they were racked off of their sediment, and inoculated. Post fermentation the wine aged sur lie to encourage the building of mid-palate richness.

Brix at harvest: 24 average

Total Acidity: 5.8g/L

Alcohol: 13.9%

PH: 3.77

Residual Sugar: 0.1 g/L

Oak: none

Tasting Notes

Intense aromas of passionfruit, guava and wild cherry burst from the glass and are echoed on the palate with a savoury element from the extended lees contact. Sophisticated and dry, this unique and complex 5-varietal Bordeaux-style blend has both richness and refreshment.

Optimum serving temperature: 7 – 10 C / 45 – 50 F

Cellaring recommendation: Meant to be enjoyed young and fresh.

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

Decanting recommendation: No decanting required.

Food Pairing

Salty charcuterie, grilled prawns, seared salmon and strawberry salad: think pink with pink!
Or try my favorite Provençal showstopper: le grand aioli.