



Vintage: 2014
Wine Name: Cabernet Merlot
Varieties: 53% Merlot, 38% Cabernet Franc, 9% Cabernet Sauvignon
Release Date: May 2016

Wine Maker: Amber Pratt
Proprietors and Winegrowers: Chris and Betty Jentsch

Cases Produced: 2196
Bottle Size: 750ml
Bottling Date: August 7th, 2015
C.S.P.C./SKU#: 750ml: 625863
Keg: 759431

Appellation: Okanagan Valley
Harvesting: By hand at average of 24 Brix
Harvest Date: Sept. 30th - October 20th, 2014

Vegan Friendly: Yes
Fermentation: Average of 10 days
Maceration: Average 9 days post fermentation
Malolactic: Yes
Maturation: Average of 10 months with a mix of French & American Oak.
Lees Stirring: No
Cold Stabilized: No

Alcohol: 14.0%
pH: 3.75
T.A: 6.14 g/L
Residual Sugar: 9.5g/L

Storing/cellaring: 13° - 16°C / 55° - 60° F
Optimum Serving Temp: 16° - 20°C / 60° - 68° F



Tasting Notes:

Juicy flavours of cherry, raspberry and plum unite in this easy drinking blend and soft tannins lead to a smooth finish. This wine is ready to drink now.

Food Pairing:

Goes well with all types of cheese, try it with grilled cheese sandwiches, cheeseburgers, and meaty pizzas. Matches well with a slice of black cherry chocolate cake.

Vintage Report:

2014 was a dream vintage that started softly after a relatively mild winter. Spring was warm with occasional rains, and bud break started in the last week of April. Growth continued steadily through a warm summer with a few heat spikes in the 40°C range. Summer stayed warm and dry well through harvest, giving us exceptionally healthy fruit that required very little intervention. The balance of sunny days and cool nights created fruit with the ideal balance of sugar and acidity.

Winemakers Notes:

The goal is always to bring out the best of flavours from each varietal and combine them into a very approachable blend. We think this vintage carries all the traits that have made this wine so popular.