



C.C. JENTSCH
CELLARS

Vintage: 2014
Wine Name: The Chase

Varieties: 34 % Cabernet Franc
34 % Merlot
28 % Cabernet Sauvignon
2 % Petit Verdot
2 % Malbec

Release Date: TBA

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

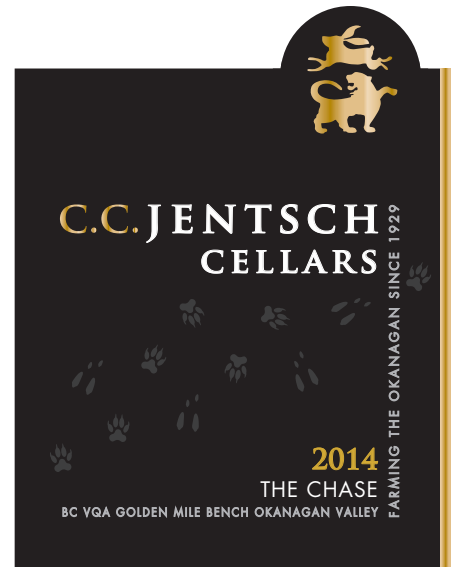
Cases Produced: 3260 of 750ml
161 3L Jeroboams
Bottle Size: 750ml / 3L Jeroboam
Bottling Date: August 4-5, 2015
UPC#: 750 ml: 6-26990-23081-6
C.S.P.C.: 750ml #476930, 3L #413153

Appellation: Okanagan Valley
Sub-Appellation: *The Golden Mile Bench*
Vineyard: The Golden Mile Bench
Acidification: No
Chaptalisation: No
Cold Soak: Average of 5 Days
Fermentation: Average of 10 days
Maceration: Average of 11 days

Harvesting: By hand @ average of 24.5 brix
Harvest Date: September 30 – October 20

Vegan Friendly: Yes
Malolactic: Yes
Maturation: Mixture of French and American oak for an average of 9 Months
Cold Stabilized: No
Lees stirring: No
Alcohol: 14.1%
pH: 3.78
T.A: 6.5 g/L
Residual Sugar: 0.55g/

Cellaring Temperature: 13° C / 55° F
Cellaring Recommendation: Drink now to 2019
Optimum Serving Temp: 13°-15°C/55°-60°F
Decanting & Aeration: To Taste



Tasting Notes:

This intense five varietal Bordeaux style blend has an enticing palate of deep dark currant, cherry and blackberry flavors as well as juicy notes of fresh red raspberry. A touch of vanilla and toast complement the soft tannins and long finish.

Food Pairing:

This is an easy to pair wine. Equally enjoyable with a mid-week meaty cheese topped pasta dish or opened to match a date night steak platter and chocolate deserts. You will enjoy the versatility of this very food friendly wine's wide range of pairing possibilities and flavour combinations.

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:

Although we had a warm year in 2014 the fruit was beautifully balanced with lots of fruit expression, depth of ripe tannins and enough acidity to keep the wine exciting sip after sip, the 2014 blend has a deeper colour and even more complexity, with the elegance that this wine is becoming known for.