



C.C. JENTSCH
CELLARS

Vintage: 2014
Wine Name: Small Lot Series Malbec
Varieties: 100% Malbec
Release Date: April 29, 2016

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

Cases Produced: 84
Bottle Size: 750ml
Bottling Date: April 6th, 2016
C.S.P.C. # 614057

Appellation: Okanagan Valley
Vineyard: 57% Golden Mile Bench Vineyard,
43% Testalinden Creek Vineyard.
Harvesting: By hand at 23.5 Brix
Harvest Date: October 14, 2014

Vegan Friendly: Yes

Fermentation: Cold-soaked for 3 days prior to
inoculation, fermentation lasted 8
days and then a further 16 days of
maceration pre-pressing.

Malolactic: Yes
Maturation: 16 months in a mixture of French
and American Oak barrels.

Alcohol: 13.7%
pH: 3.56
T.A: 6.1 g/L
Residual Sugar: 0.8 g/L

Storing and Cellaring: 10° - 13° C / 50° - 55° F
Aging Potential: 3 - 5 years

Optimum Serving Temp: 16° - 20° C / 60° - 68° F
Aeration Recommendation: To Taste



Tasting Notes:

Vibrant aromas and flavours of wild dark berries, cherries and plums with notes of earl Grey tea and baking spices on a powerful yet delicate finish.

Food Pairing:

Glorious paired with barbequed pork, seared duck, pizza and spicy foods.

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 fermentable sugar and acidity.

Winemakers Notes:

Following the wild success and insatiable demand for the 2013 vintage, we spared just one more barrel of the 2014 Malbec to bottle a whopping 84 cases. This gem is always delightful to have in the cellar, tasting delicious from fresh berry all the way to maturing barrels.