

Vintage: 2014

Wine Name: Small Lot Series

**Cabernet Sauvignon** 

Varieties: Cabernet Sauvignon

**Release Date:** May 2016

Wine Maker: Amber Pratt

**Proprietors and** 

Winegrowers: Chris and Betty Jentsch

**Cases Produced:** 161 **Bottle Size:** 750ml

**Bottling Date:** April 6<sup>th</sup>, 2016

**C.S.P.C./SKU:** 440867

Appellation: Okanagan Valley
Sub Region: The Golden Mile Bench

**Harvesting:** By hand at an average of 24.7 Brix

Harvest Date: October 17<sup>th</sup>, 2014

**Vegan Friendly:** Yes **Cold Soak:** 5 Days

**Fermentation:** Average of 10 days **Maceration:** Average of 13 days post

fermentation

**Malolactic:** Yes

**Maturation:** 17 months in a mixture of French

and American Oak barrels.

Cold Stabilized: no

 Alcohol:
 14.4%

 pH:
 3.64

 T.A:
 6.0 g/L

 Residual Sugar:
 0.8 g/L

Cellaring Temperature: 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:**

Our Cabernet Sauvignon presents rich dark fruit flavours and aromas of black cherries, blueberries and cassis, backed up with notes of cedar and spice. You will also find a firm tannin structure and bright acidity.

## **Food Pairing:**

This is a powerful wine that is a classic pairing for grilled red meats and dark chocolate.

## 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:**

In the past, all of our Cabernet Sauvignon has gone to our red blend, The Chase. But the long, warm and dry season resulted in a wine that is especially yummy all by itself and begged to stand on its own. From 2 separate fermentation lots, I filled 6 barrels and hid them away to age for a full 17 months. I look forward to future single varietal wines that showcase the grapes we grow on our Bordeaux varietal-dominant Golden Mile Bench vineyard.

C.C. Jentsch Cellars Office