

# C.C. Jentsch Cellars Tech Notes

## The Dance

Vintage: 2014

Appellation: Okanagan Valley

Harvest date: October 1<sup>st</sup>

Bottling date: May 12, 2015

Cases produced: 337

Bottle Size: 750ml

C.S.P.C #: 844084

Wine Maker: Amber Pratt

Proprietors: Chris and Betty Jentsch

Varietal composition: 55% Merlot, 20% Cabernet Franc, 12% Syrah,  
11% Cabernet Sauvignon, 2% Malbec.



**Vineyard:** Predominantly the Eugenio Vineyard on the Black Sage Bench, with the Malbec and Cabernet Sauvignon coming from the Blue Barn Vineyard.

## Vintage Report

2014 was a dream vintage! Rains came in the spring to nourish the vines, and then after fruit set and berry touch, we had little precipitation; a challenge for our local environ, but ideal for the vineyard, as we had hardly any mold pressure. Many were comparing it to the dry heat of 2003, yet unlike that year, we did not suffer any local large-scale wildfires, so there was little concern in Oliver vineyards of smoke damage in 2014.

## Winemakers Notes

While we loved the Dance 2013, I wanted to craft the 2014 vintage to have lower alcohol, and greater freshness; a rosé that would be even more refreshing on hot summer patios. With this in mind we selected specific vineyard blocks to farm for the Dance. This meant earlier picking at a lower potential alcohol, with a pleasing amount of natural acidity. These 5 small lots were harvested on the same day, crushed together and sent to a cold tank for maceration. Each day, I tasted the juice, until determining that the flavor profile was exactly what we wanted. Then, the grape blend was sent to press, clarified, and inoculated with a yeast strain known for enhancing tropical and red fruit aromas and flavours.

Brix at harvest: 22

Residual Sugar: 0.6 g/L

PH: 3.56

Alcohol: 13.4%

Total Acidity: 5.4g/L

Oak: none

## Tasting Notes

Intensely fruity, this mouthwatering dry rosé is a lush yet refreshing mouthful of wild cherry, black plum, red currant and dried wild herbs.

*Optimum serving temperature:* Cool to Cold, 7 – 13 C / 45 – 55 F

*Cellaring recommendation:* Meant to be enjoyed young and fresh.

*Aeration:* Recommended 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 our favorite Provençal showstopper: le grand aïoli.