



C.C. JENTSCH
CELLARS

Vintage: 2014
Wine Name: Small Lot Series
Cabernet Franc
Variety: Cabernet Franc
Release Date: May 2016

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

Cases Produced: 151
Bottle Size: 750ml
Bottling Date: April 6th, 2016
C.S.P.C./SKU#: 750ml: 759142
Keg: 865659

Appellation: Okanagan Valley
Sub Region: The Golden Mile Bench
Harvesting: By hand at average of 24.4
Brix
Harvest Date: October 18-20th, 2014

Vegan Friendly: Yes
Cold soak: An average of 5 days
Fermentation: An average of 11 days

Maceration: An average of 6 days post-
fermentation
Malolactic: Yes
Maturation: 16 months in a blend of French
and American Oak

Alcohol: 14.8%
pH: 3.56
T.A.: 6.0 g/L
Residual Sugar: 0.9 g/L

Storing: 13° C / 55° F
Aging Potential: 3-5 years

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



Tasting Notes:

Our ruby red Cabernet Franc leaps from the glass with juicy raspberry, red cherry and wild herbs. These red fruits follow through on the palate and are complemented by vanilla and clove notes from the oak barrels they were aged in for 17 months.

Food Pairing:

This wine is a perfect match with sausage pasta, mushrooms, and grilled lamb or steak. It is a natural pairing for both hard, salty cheeses like aged white cheddar or parmesan, and melty ones like fontina and provolone.

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:

This is neither the biggest nor the lightest of the Cab Francs out there, but walks the line between bright and juicy red fruit flavours, and spicy oak with warm ripeness. It has a pleasing grip and rusticity that makes me think of crisp fall evenings with homemade mushroom and sausage pizza.