



C.C. JENTSCH
CELLARS

Vintage: 2015
Wine Name: Small Lot Series
Cabernet Franc
Variety: 100% Cabernet Franc
Release Date: TBA

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

Cases Produced: 222
Bottle Size: 750ml
Bottling Date: April 11, 2017
UPC#: 6-26990-26360-9

Appellation: Okanagan Valley
Sub Region: The Golden Mile Bench
Harvesting: By hand at average of 25.6 Brix
Harvest Date: September 25, 2015

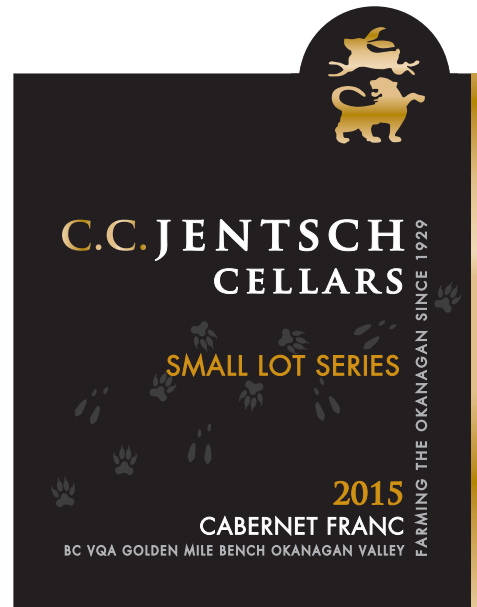
Vegan Friendly: Yes
Cold soak: An average of 3 days
Fermentation: An average of 13 days

Maceration: An average of 10 days post-fermentation
Malolactic: Yes
Maturation: 16 months in a blend of French and American Oak

Alcohol: 15.1%
pH: 3.81
T.A.: 5.7 g/L
Residual Sugar: 0.8 g/L

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

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



Tasting Notes

Barrel aged for sixteen months, this small lot of Cabernet Franc bursts with the sweetness of concentrated red fruit aromas such as raspberries and alpine strawberries, aromas of dried herbs, cranberries and traces of white pepper. Harmonious on the palate boasting complex tannins and flavours of caramel with sea salt, roasted coffee, cherry wood, wild licorice & thyme.

Food Pairing:

Our Cabernet Franc pairs well with cheese and spinach quiche and cheese (goat's, feta, fontina, camembert) stuffed ravioli. A veggie soup or stew with black lentils, red beans, pinto beans, mushrooms, eggplant, leeks, spinach and roasted red peppers will match. Meatballs in tomato sauce, mushroom risotto or a bacon and cheese burger works. A turkey dinner with cranberry or roasted pork with a spicy apple sauce is delicious with this cabernet franc.

Vintage Report:

2015 started with a mild and dry winter, which left very little damage to the vineyards. Spring was warm, dry and early, with bud break occurring late April. Temperatures continued to rise, getting very hot in late June with little precipitation. Things didn't cool down until September meaning that we picked our first crop, the Chardonnay, August 16th and then a record early finale with Petit Verdot on October 16th.

Winemakers Notes:

This wine was really a pleasure to follow along as it progressed and developed from berry to juice to wine. Incredibly sweet berries full of dark fruit aromas slowly changed to arguably our richest Cabernet Franc to date.