



C.C. JENTSCH
CELLARS

Vintage: 2015
Wine Name: Small Lot Series
Cabernet Sauvignon
Varietals: Cabernet Sauvignon
Release Date: 2018
Wine Maker: Amber Pratt
Proprietors and
Winegrowers: Chris and Betty Jentsch
Cases Produced: 205
Bottle Size: 750ml
Bottling Date: April 11, 2017
UPC: 6-26990-26359-3
Appellation: Okanagan Valley
Sub Region: The Golden Mile Bench
Harvesting: By hand at an average of 24.4 Brix
Harvest Date: October 14, 2015

Vegan Friendly: Yes

Cold Soak: Average of 3 days
Fermentation: Average of 15 days
Maceration: Average of 3 days post fermentation
Malolactic: Yes
Maturation: 16 months in a mixture of French and American Oak barrels.

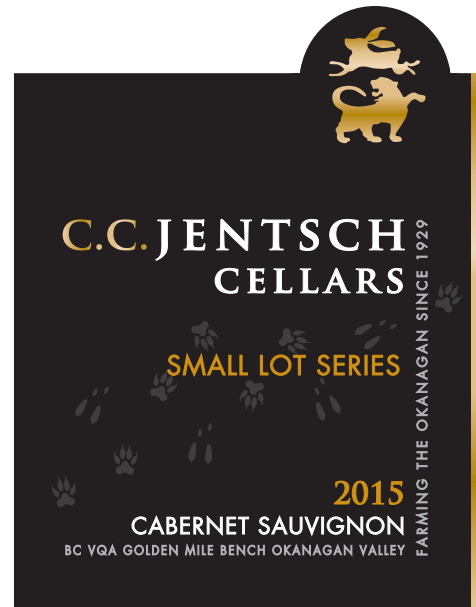
Alcohol: 14.6 %
pH: 3.85
T.A.: 5.8 g/L
Residual Sugar: 0.7 g/L

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

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



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Tasting Notes:

The exceptionally warm and dry year of 2015 has enabled us to produce this Cabernet Sauvignon with luscious aromas of black currant, cherries and blueberries, peppercorn and roasted coffee beans. Aged in oak barrel for sixteen months, it boasts a smooth, full body with flavours of dark fruit, ripe cherries, pine resin and hints of sage.

Food Pairing:

A classic with beef steak and slow cooker stews. Moussaka. Mushroom and cheese turkey burger. Also great with rosemary braised lamb shanks, short ribs with porcine mushrooms, pork cheeks, veal cordon bleu, a boar ragout or a truffle hamburger.

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:

Cabernet Sauvignon is a variety that really excels in hot climate, thus 2015 was a perfect year for the making of this particular Cabernet. After fermentation I only allowed a couple of days of maceration in order to prevent over-extraction of tannins, which proved to be vital for this vintage.

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Then I filled this lot in carefully selected barrels and
let it age for sixteen months to reach its full potential.