



C.C. JENTSCH  
CELLARS

**Vintage:** 2015  
**Wine Name:** Syrah  
**Varieties:** 98% Syrah, 2% Viognier  
**Release Date:** TBA

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

**Cases Produced:** 386  
**Bottle Size:** 750ml  
**Bottling Date:** April 10, 2016  
**UPC#:** 6-26990-26356-2

**Appellation:** Okanagan Valley  
**Vineyard:** 67% Golden Mile Bench Vineyard,  
33% Eugenio Vineyard  
on Black Sage Bench.

**Harvesting:** By hand at 25.3 Brix  
**Harvest Date:** September 23, 2015

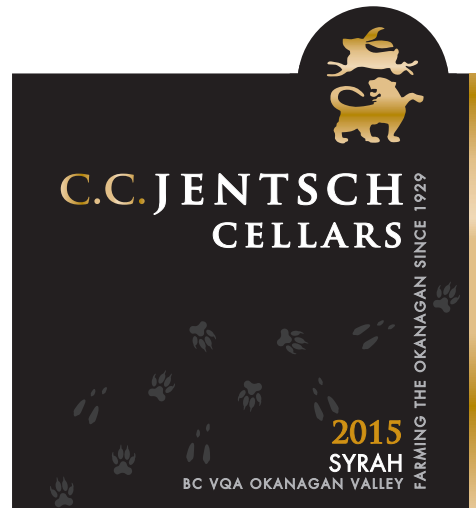
**Vegan Friendly:** Yes

**Cold Soak:** Average of 4 days  
**Fermentation:** 8 days  
**Maceration:** 8 days

**Malolactic:** Yes  
**Maturation:** Average of 16 months in French  
and American oak barrels

**Alcohol:** 15.1%  
**pH:** 3.77  
**T.A:** 5.2 g/L  
**Residual Sugar:** 1 g/L

**Cellaring Temperature:** 13° C - 55° F  
**Aging Potential:** 3 to 5 years  
**Optimum Serving Temp:** 16° - 20° C / 60° - 68° F  
**Aeration Recommendation:** To taste



**Tasting Notes:**

Juicy with aromas of blackberries, dark chocolate, toffee, smoked sandal wood and the sweet spiciness of clove, vanilla, pine wood, sage, black licorice and eucalyptus, this Syrah, having aged in barrel for 16 months, overwhelms with its rich flavours on both palate and nose, while having great balance, velvety tannins and a long finish.

**Food Pairing:**

French onion soup, portobella mushroom burgers, pulled pork sandwiches or a slow cooked pork cassoulet. Excellent with grilled beef, venison or bison with a dollop of wild blueberry compote, roasted lamb with mint sauce, cured meats and rich pasta with meat sauce. The perfect match with swiss, provolone, gruyere-comte´extra or aged hard cheese.

**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 16<sup>th</sup> and then a record early finale with Petit Verdot on October 16<sup>th</sup>.

**Winemakers Notes:**

This Syrah shows the full spectrum of a hot and dry year whilst still being remarkably balanced and fresh. Seemingly never stopping development while swirling in one's glass, it is a wine that invites to relaxation, enjoyment and daydreaming. Enjoy!