



C.C. JENTSCH
CELLARS

Vintage: 2015
Wine Name: The Chase

Varieties: 35% Merlot,
30% Cabernet Franc
27% Cabernet Sauvignon,
4% Petit Verdot,
4% Malbec

Release Date: TBA

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

Cases Produced: 2682 of 750ml
102 3L Jeroboams

Bottle Size: 750ml / 3L Jeroboam
Bottling Date: August 15 - 16, 2016
UPC#: 750 ml: 6-26990-26366-1
C.S.P.C.: 750ml #301531, 3L #89777

Appellation: Okanagan Valley
Sub-Appellation: *The Golden Mile Bench*
Vineyard: The Golden Mile Bench
Acidification: No
Chaptalisation: No
Cold Soak: Average of 3 Days
Fermentation: Average of 11 days
Maceration: Average of 9 days post
fermentation

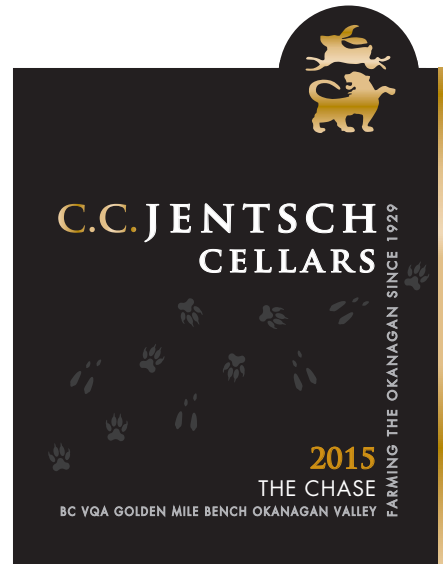
Harvesting: By hand @ average of 24.5 brix
Harvest Date: September 10 – October 16

Vegan Friendly: Yes
Malolactic: Yes
Maturation: Average of 9 months in a
mixture of French and American

Cold Stabilized: No
Lees stirring: No

Alcohol: 14.7%
pH: 3.8
T.A: 5.5 g/l
Residual Sugar: 1.2 g/l

Cellaring Temperature: 13° C / 55° F
Cellaring Recommendation: Drink now to 2020
Optimum Serving Temp: 13°-15°C/55°-60°F
Decanting & Aeration: To Taste



Tasting Notes:

This wine delivers the lushness of a ripe vintage with aromas of rose petal, vanilla laced tobacco, wild cherry and wild dried herbs. The rich blend's bright juicy flavours of raspberry, bumble berry, wild cherry and black currants with a dusting of cocoa powder, a hint of licorice and leather offers lingering tannins and a luxurious finish.

Food Pairing:

The Chase pairs with almost everything. Grilled meats, herbed portobello mushrooms, pastas with flavourful tomato sauces, even multi-cheese triple decker grilled cheese sandwiches with caramelized onions and bacon.

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:

The long, hot and dry season yielded many stand out wines in our cellar. In fact, it was hard to choose which barrels would go into the Small Lot Series single varietal wines and which would go into The Chase blend. What this means for you, is a blend of unprecedented power, depth and concentration. The Chase keeps getting better and better.