



C.C. JENTSCH  
CELLARS

**Vintage:** 2016  
**Wine Name:** Cabernet Merlot  
**Varieties:** 42% Merlot, 42% Cabernet Franc, 14% Cabernet Sauvignon, 2% Petit Verdot  
**Release Date:** September 2017

**Proprietors and Winegrowers:** Chris and Betty Jentsch

**Wine Maker:**  
Amber Pratt 2016 – May 2017  
(Harvest, Fermentation & Development)

**Consulting Winemaker:**  
Matt Dumayne May 2017 – August 15, 2017  
(Vintage Completion)

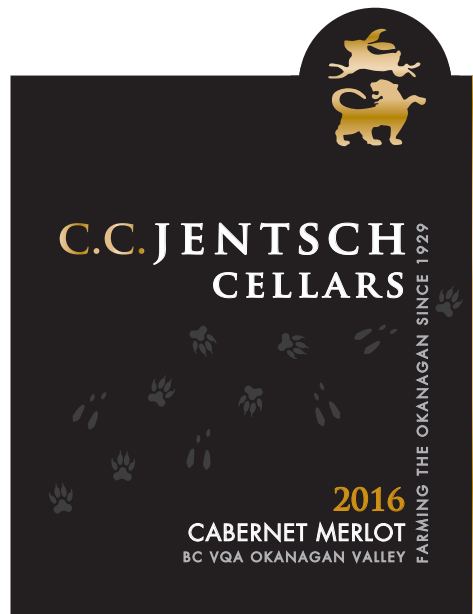
**Cases Produced:** 2600  
**Bottle Size:** 750ml + 19.5L Keg  
**Bottling Date:** August 14 & 15<sup>th</sup>, 2017  
**UPC#:** 750ml: 626990263463  
**CSPC/SKU#:** 750ml: 224764  
**CSPC/SKU#:** 19.5L Keg: 224747

**Appellation:** Okanagan Valley  
**Harvesting:** By hand at average of 23.5 Brix  
**Harvest Date:** Oct. 3rd - October 31<sup>st</sup>, 2016

**Vegan Friendly:** Yes  
**Fermentation:** Average of 7-9 days  
**Maceration:** Average 9-14 days post fermentation  
**Malolactic:** Yes  
**Maturation:** Average of 6 months with a mix of French & American Oak.  
**Lees Stirring:** No  
**Cold Stabilized:** No

**Alcohol:** 13.5%  
**pH:** 3.76  
**T.A:** 5.8 g/L  
**Residual Sugar:** 0.7 g/L

**Storing/cellaring:** 13° - 16°C / 55° - 60° F  
**Optimum Serving Temp:** 20°C / 60°



**Tasting Notes:**

Deep Garnet Hue. Cigar box aromas overlap with rich ripe red berries and hints of chocolate. A sweet fruit attack with black plums, intense mid palate sweetness and a very fine supple and sensuous finish. Just a touch of oak that complements this fruit driven, easy drinking wine.

**Food Pairing:**

Meatloaf, burgers, meaty pizzas and pastas are just a few casual menu items that work well with this Cabernet Merlot Blend. A charcuterie board with your choice of favourite meats, cheeses, fruits and vegetables is a tasty match. Finish a meal with a chocolate raspberry cheese cake and you will have likely found the bottom of your glass!

**Vintage Report:**

In 2016, the vegetation period started with hot spring weather and bud break two weeks earlier than the average, but a cooler than usual summer slowed things down. September turned out with cool nights but sunny days. This weather continued through until the end of October with occasional short showers, increasing as we reached the end of the month. A frost event on October 10th and 11th just missed our vineyards on the elevated Golden Mile Bench.