



C.C. JENTSCH
CELLARS

Vintage: 2016
Wine Name: Small Lot Series
Cabernet Franc

Variety: 100% Cabernet Franc

Release Date: TBA

**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: 208
Bottle Size: 750ml
Bottling Date: April 5, 2018
UPC#: 626990263517
SKU#: 188035

Appellation: Okanagan Valley
Sub Region: The Golden Mile Bench
Soil Type: Sandy Loam
Harvesting: By hand at average of 23.7 Brix
Harvest Date: October 27, 2016

Vegan Friendly: Yes
Cold soak: An average of 3-5 days
Fermentation: An average of 10-14 days

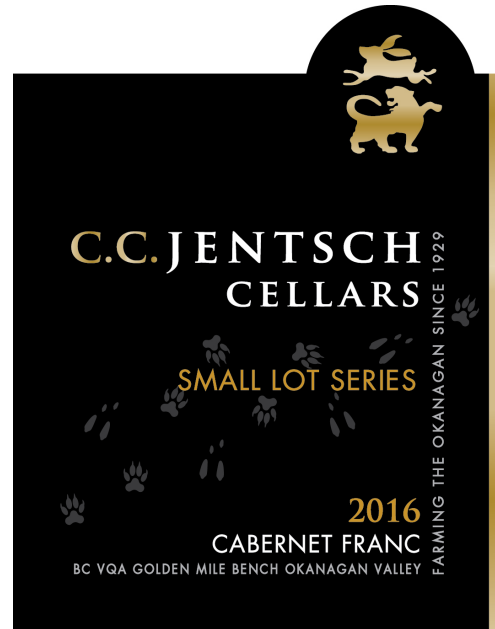
Maceration: An average of 7-10 days
post-fermentation

Malolactic: Yes
Maturation: French Oak Barrels, 13 months

Alcohol: 14.0%
pH: 3.48
T.A.: 5.8 g/L
V.A.: .55

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

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



Tasting Notes:

Well-balanced, *unfiltered*, delicate, intricate wine with rose petal aromas and red fruit flavours like bright red cherry, with a hint of flint mid-palate. Offers medium-high acidity and approachable tannins.

Food Pairing:

Our Cabernet Francs pair 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, leeks, mushrooms, eggplant, spinach and roasted red peppers will match. Meatballs in tomato sauce, mushroom risotto or bacon cheese burger works. A turkey dinner with cranberry or roasted pork with a spicy apple sauce is delicious with this cabernet franc.

Vintage Report: 2016

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. The slower development of flavours in the grapes meant the picking date of each varietal could be perfectly set apart. Great balance and freshness is to be expected from this vintage.

Winemakers Notes:

Offers delicious dark fruit aromas. This is one of our richest cabernet francs to date.