



C.C. JENTSCH
CELLARS

Vintage: 2016
Wine Name: Small Lot Series
Cabernet Sauvignon
Varietals: Cabernet Sauvignon
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: 204
Bottle Size: 750ml
Bottling Date: April 5, 2018

SKU: 188032
UPC: 626990263500

Appellation: Okanagan Valley
Sub Region: The Golden Mile Bench
Harvesting: By hand at an average of 23.5 Brix
Harvest Date: October 25, 2016

Vegan Friendly: Yes

Cold Soak: Average of 3 days
Fermentation: Average of 10 days
Maceration: Average of 9 days post
fermentation
Malolactic: Yes
Maturation: 12 months in a mixture of one and
two year old French and American
Oak barrels.

Alcohol: 13.6 %
pH: 3.88
T.A.: 5.8 g/L
Residual Sugar: 0.5 g/L

Cellaring Temperature: 13°C / 55°F
Aging Potential: 3 to 5 years
Subject to proper storage.

Optimum Serving Temp: 20°C / 68°F

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SMALL LOT SERIES

2016

CABERNET SAUVIGNON

BC VQA GOLDEN MILE BENCH OKANAGAN VALLEY

FARMING THE OKANAGAN SINCE 1929

Tasting Notes:

This expression of Cabernet Sauvignon is velvety smooth. You can find black currant and other dark red fruit flavours throughout your experience as well as fresher flavours of cranberries and earthy notes.

Food Pairing:

Aged in oak barrels for 12 months, this full body *unfiltered* Cabernet Sauvignon pairs well with blue cheese beef burgers, Moroccan lamb stew or beef stew, turkey burgers with tomato, mushrooms and blue cheese or cabernet braised venison cheeks. Try a portobello mushroom burger with roasted red pepper and a tomato, peeled celery and carrot salsa on a whole grain grilled bun.

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. 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.

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