



C.C. JENTSCH
CELLARS

Vintage: 2016
Wine Name: Syrah
Varieties: 100% Syrah
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: 817
Bottle Size: 750ml
Bottling Date: April 4, 2018
UPC: 626990263494
SKU: 237498

Appellation: Okanagan Valley
Vineyard: 61% Golden Mile Bench Vineyard,
39% Eugenio Vineyard
on Black Sage Bench.

Harvesting: By hand at 23.1 Brix
Harvest Date: October, 17, 2017

Vegan Friendly: Yes

Cold Soak: Average of 4 days
Fermentation: 9 days
Maceration: 11 days

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

Alcohol: 14.1%
pH: 3.79
T.A.: 5.6 g/L
Residual Sugar: 1.1 g/L

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

Optimum Serving Temp: 16° - 20° C / 60° - 68° F
Aeration Recommendation: To taste

CCJC Wineshop wineshop@ccjentschcellars
4522 Highway 97, Oliver, BC 778-439-2091



Tasting Notes:

This earthy and juicy syrah has an aroma that is rich and complex. Whiffs of black pepper, anise, plums and leather mingle delightfully. The long and savoury palate plays between brambly and cherry flavours. This Syrah, aged in barrel for 16 months, offers 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. 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:

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.

C.C. Jentsch Cellars Office info@ccjentschcellars.com
4522 Highway 97, Oliver, BC V0H 1T1