



C.C. JENTSCH  
CELLARS

**Vintage:** 2017  
**Wine Name:** Small Lot Series  
**Cabernet Franc**  
**Varietal:** 100% Cabernet Franc  
**Release Date:** TBA

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

**Consulting Winemaker:** Matt Dumayne  
**Assistant Winemaker:** Paula Cooper

**Cases Produced:** 252  
**Bottle Size:** 750ml  
**Bottling Date:** June 20, 2019  
**SKU:** 105905  
**UPC#:** 626990345299

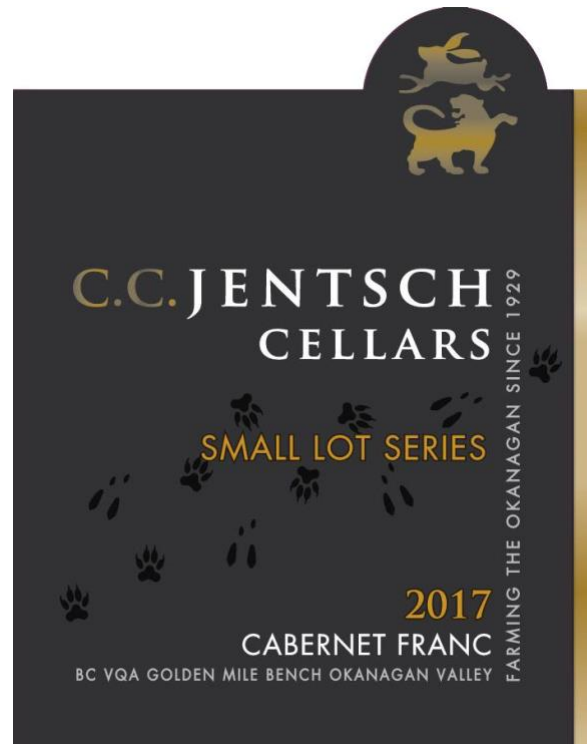
**Appellation:** Okanagan Valley  
**Vineyard:** 100% Golden Mile Bench  
**Harvesting:** By hand at average of 24.5 Brix  
**Harvest Date:** October 19, 2017

**Vegan Friendly:** Yes

**Cold Soak:** Average of 5-7 days  
**Fermentation:** 28 days spontaneous  
fermentation  
**Maceration:** Average of 3-5 days post  
fermentation  
**Malolactic:** Yes, in barrel  
**Maturation:** For 8 months in French and  
American Oak

**Alcohol:** 14.8 %  
**pH:** 3.53  
**T.A:** 5.5 g/L  
**Residual Sugar:** 0.8 g/L

**Storing/cellaring:** 13° C / 55° F  
**Aging Potential:** Drink now  
**Optimum Serving Temp:** 15° - 20°C / 60° - 68°F



#### Tasting Notes:

Red fruit aromas, vanilla and cedar present on the nose. Strawberry, raspberry and green bell pepper flavours present on the palate.

#### Food Pairing:

Grilled game meats with a wine and wild blueberry reduction sauce along with sides of heirloom potatoes and carrots is a delicious pairing. A vegetarian option could be marinated mushroom medley casserole with wild rice or a pasta dish with tomato sauce and fresh herbs.

#### Vintage Report:

A cold start to 2017 was followed by a wet spring. June was cool then summer delivered a record number of days without rainfall leading to a level 3 drought in many areas. BC's worst ever season for wildfires thankfully did not adversely impact our vineyards in the South Okanagan.

#### Winemakers Notes:

This vintage (2017) was the first time we opted to utilize spontaneous fermentation. The tendency of terroir (native) and historical yeast combined, offered the potential of developing more complexity in the wines.