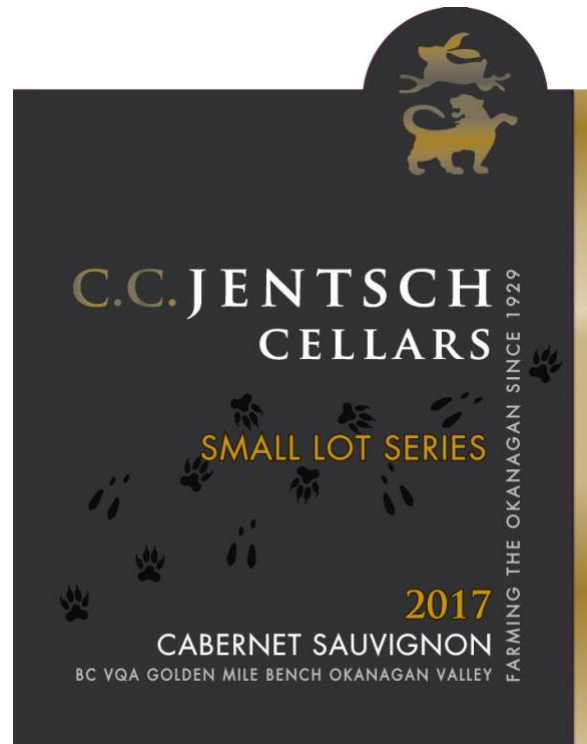




C.C. JENTSCH
CELLARS

Vintage: 2017
Wine Name: Small Lot Series
Cabernet Sauvignon
Varietal: 100% Cabernet Sauvignon
Release Date: TBA
Proprietors and Winegrowers: Chris and Betty Jentsch
Consulting Winemaker: Matt Dumayne
Assistant Winemaker: Paula Cooper
Cases Produced: 251
Bottle Size: 750ml
Bottling Date: June 20, 2019
SKU: 105911
UPC#: 626990345305
Appellation: Okanagan Valley
Vineyard: 100% Golden Mile Bench
Harvesting: By hand at average of 24.8 Brix
Harvest Date: October 16, 2017
Vegan Friendly: Yes
Cold Soak: Average of 5-7 days
Fermentation: 20 Days spontaneous fermentation
Maceration: Average of 3-5 days post fermentation
Malolactic: Yes, in barrel
Maturation: For 8 months in medium toast French Oak
Alcohol: 14.7 %
pH: 3.58
T.A.: 5.6 g/L
Residual Sugar: 0.9 g/L
Storing/cellaring: 13° C / 55° F
Aging Potential: Drink now
Suggested Serving Temp: 15° - 20° C / 60° - 68° F



Tasting Notes:

Aromas of black cherry, baking spice and cedar combine with flavours of black currant, plum, peppercorns and a hint of graphite on the finish.

Food Pairing:

Grilled portobella mushroom burgers topped with beefsteak or heritage tomato slices and mixed lettuce leaves and a little lemon mayo or your dressing of choice tastes great. Steak, lamb and grilled sausage all pair well.

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 complex wines.