



C.C. JENTSCH
CELLARS

Vintage: 2017
Wine Name: Small Lot Series Malbec
Varietal: 100% Malbec

Release Date: TBA

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

Consulting Winemaker: Matt Dumayne
Assistant Winemaker: Paula Cooper

Cases Produced: 209
Bottle Size: 750ml
Bottling Date: June 19, 2019
SKU: 105899
UPC#: 626990345312

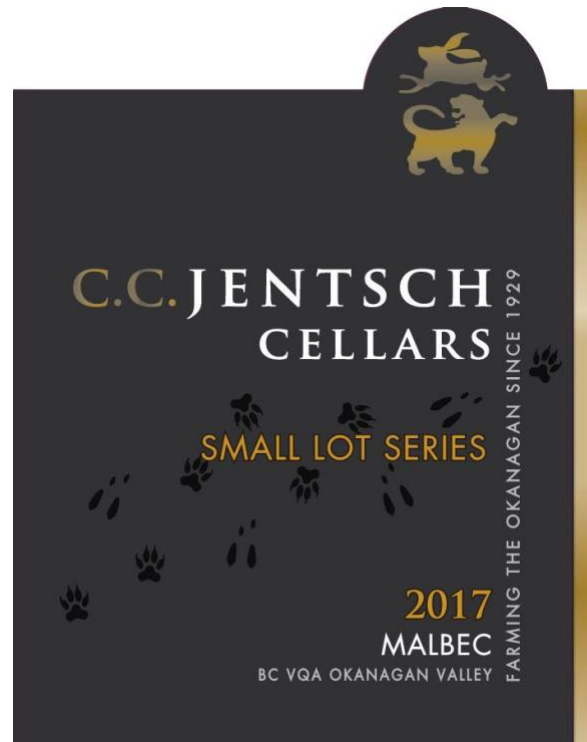
Appellation: Okanagan Valley
Vineyard: 100% Golden Mile Bench
Harvesting: By hand at average of 23.9 Brix
Harvest Date: October 17, 2017

Vegan Friendly: Yes

Cold Soak
Fermentation: Average of 5-7 days
20 days spontaneous
fermentation
Maceration: Average of 3-5 days post
fermentation
Malolactic: Yes, in barrel
Maturation: 12 months in medium toast
French oak

Alcohol: 14.8 %
pH: 3.53
T.A.: 5.8 g/L
Residual Sugar: 0.9 g/L

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



Tasting Notes:

Dark cherry, violets and vanilla on the nose with flavours of plum, blackberry and tobacco on the palate.

Food Pairing:

Charcuterie especially with flavourful terrines is a tasty combo. Roast beef, venison/hot game pies and lamb tagines with dried fruits pair well. Baked eggplant dishes or a potato pavé with a salad makes for a light lunch. Mellow blue cheeses and farmhouse cheddar are good cheese selections

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.