



C.C. JENTSCH  
CELLARS

**Vintage:** 2017  
**Wine Name:** Small Lot Series Merlot  
**Varietal:** 100% Merlot

**Release Date:** TBA

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

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

**Cases Produced:** 145  
**Bottle Size:** 750ml  
**Bottling Date:** June 19, 2019  
**SKU:** 105902  
**UPC#:** 626990345329

**Appellation:** Okanagan Valley  
**Vineyard:** 94% Testalinden Creek  
6% Golden Mile Bench

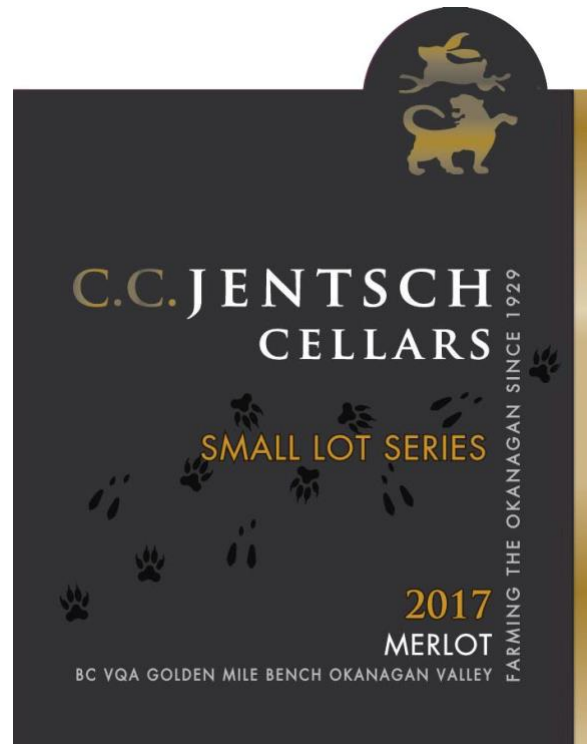
**Harvesting:** By hand at average of 27.2 Brix  
**Harvest Date:** September 29, 2017

**Vegan Friendly:** Yes

**Cold Soak:** Average of 5 days  
**Fermentation:** 22 days spontaneous fermentation  
**Maceration:** Average of 3 days post fermentation  
**Malolactic:** Yes, in barrel  
**Maturation:** For 15 months in medium toast American Oak

**Alcohol:** 15.3 %  
**pH:** 3.55  
**T.A.:** 5.6 g/L  
**Residual Sugar:** 0.8 g/L

**Storing/cellaring:** 13° C / 55° F  
**Aging Potential:** Drink now  
**Optimum Serving Temp:** 16° - 20°C / 60° - 68°F



**Tasting Notes:**

Toasty oak, cedar notes and smokiness bring character to this merlot. Explosions of blackberries meet the palate with a herbaceous twist.

**Food Pairing:**

This wine pairs well with roasted chicken, roasted pork loin, beef sliders, spaghetti and meatballs and stuffed mushrooms. A cheese platter might include: goat cheese, camembert, gouda and medium cheddar. Desert: Chocolate cake!

**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.