

Vintage: 2018 Wine Name: The Chase

Varieties: 65.2% Merlot

17.7% Cabernet Franc

8.7% Malbec

8.4% Cabernet Sauvignon

Release Date: June, 2020

**Proprietors**/

Winegrowers: Chris and Betty Jentsch

Winemaker: Paula Cooper

Cases Produced: 1123 of 750ml Bottling Date: April 27, 2020

**UPC#:** 750 ml: # 626990345367

**C.S.P.C./SKU:** 750 ml: # 13993

**Appellation:** Okanagan Valley

Vineyard: Testalinden Creek, Eugenio

**Acidification:** No **Chaptalisation:** No

**Cold Soak:** Average of 3 Days **Fermentation:** Average of 25 Days **Maceration:** Average of 4 days

**Harvesting:** By hand @ average of 24 brix

**Harvest Date:** September 28, 2018

**Vegan Friendly:** Yes **Malolactic:** Yes

**Maturation:** Mixture of French and American

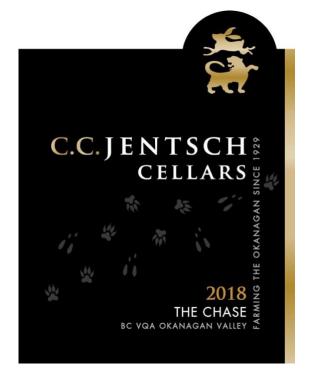
oak Nov. 21/18 – Nov. 20/20

**Cold Stabilized:** No **Lees stirring:** No

**Alcohol:** 14.2% **pH:** 3.9 **T.A:** 5.6 g/L **Residual Sugar:** 0.7 g/l

**Cellaring Temperature:** 13° C / 55° F **Optimum Serving Temp:** 13°-15°C/55°-60°F

**Decanting & Aeration:** To Taste



## **Tasting Notes:**

The 2018 Chase is a blend of four estate grown bordeaux varietals from our south Okanagan vineyards. This years' harvest resulted in merlot having to step up and play a major role. The Chase offers, medium body and smooth tannins. Aromas of cherry blossoms and flavours of black cherry, a hint of oak and a little smokiness on the finish.

## **Food Pairing:**

The Chase is so darn food friendly it matches nicely with a gourmet grilled cheese sandwich, a mushroom casserole, pasta, pizza and lamb sliders.

## Vintage Report:

Early 2018 started winter without any harsh extremes that can sometimes affect the vines. A warm spring with a rapid melt resulted in some flooding in the area but a very good start for early growth and a good development season. By June 15 the crop was 10 days ahead of average. July and August saw a return of the wildfires and combined with very hot conditions saw the plants slow right down and it took till late October to bring what was a very nice balanced harvest to the winery. The vines eased into dormancy at years end to begin a very mild beginning of winter.

## Winemaker notes:

Not producing petit verdot this year and adapting to smaller yields of cabernet sauvignon and cabernet franc, meant merlot played a larger role by volume in this vintage's blend and resulted in a smooth wine with subtle texture.

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