



C.C. JENTSCH
CELLARS

Vintage: 2018
Wine Name: Small Lot Series
Cabernet Franc
Varietal: 100% Cabernet Franc

Release Date: TBA

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

Wine Maker: Paula Cooper

Cases Produced: 47
Bottle Size: 750ml
Bottling Date: April 24, 2020
SKU: 14335
UPC#: 626990345404

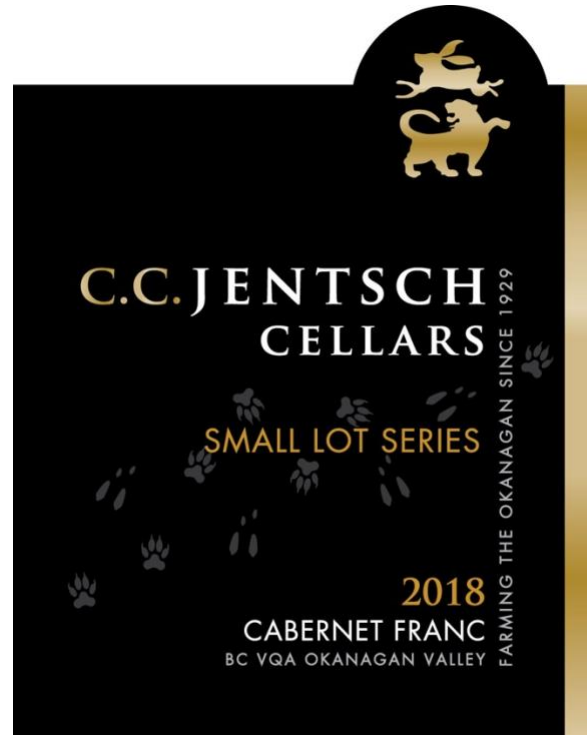
Appellation: Okanagan Valley
Vineyard: Eugenio
Harvesting: By hand at average of 21.4 Brix
Harvest Date: October 12, 2018

Vegan Friendly: Yes

Cold Soak: Average of 5 days
Fermentation: 21 days cool fermentation
Maceration: Average of 7 days post
fermentation
Malolactic: Yes, in tank and barrel
Maturation: For 16 months in medium toast
French oak barrels

Alcohol: 13.5 %
pH: 3.53
T.A.: 5.7 g/L
Residual Sugar: 0.7 g/L

Storing/cellaring: 13° C / 55° F
Aging Potential: Drink now - 2023
Optimum Serving Temp: 15° - 20°C / 60° - 68°F



Tasting Notes:

Four barrels of our Small Lot Series Cabernet Franc were produced in 2018. This well balanced wine, offers medium-high acidity and approachable tannins with red berry flavours and light herbaceous and bell pepper notes.

Food Pairing:

Our Cabernet Franc pairs well with grilled and barbecued meats particularly game. A turkey dinner with cranberry or roasted pork and a spicy apple sauce is delicious. Try meatballs in tomato sauce with mushroom risotto or your favourite stuffed ravioli.

Vintage Report:

Early 2018 started winter without any harsh extremes that can sometimes affect the vines. It was a nice warm spring with a rapid melt resulting 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 then eased into dormancy at years end to begin a very mild beginning of winter.