

Vintage: 2018

Wine Name: Small Lot Series

Cabernet Sauvignon

Varietal: 100% Cabernet Sauvignon

Release Date: TBA

Proprietors and

Winegrowers: Chris and Betty Jentsch

Wine Maker: Paula Cooper

Cases Produced: 49 **Bottle Size:** 750ml

Bottling Date: April 24, 2020

SKU: 14338

UPC#: 626990345398

Appellation: Okanagan Valley

Vineyard: 87.4% Golden Mile Bench

12.6% Testalinden Creek

Harvesting: By hand at average of 24.8 Brix

Harvest Date: October 30, 2018

Vegan Friendly: Yes

Cold Soak Average of 5 days **Fermentation:** 21 days fermentation **Maceration:** Average of 6 days post

fermentation

Malolactic: Yes, in barrel

Maturation: For 18 months in medium toast

French Oak

 Alcohol:
 14.3 %

 pH:
 3.52

 T.A:
 6.4 g/L

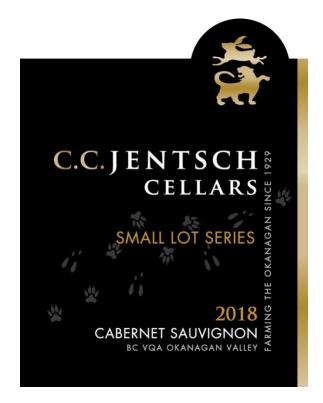
 Residual Sugar:
 0.6 g/L

Storing/cellaring: 13° C / 55° F **Aging Potential:** Drink now - 2023

Suggested Serving Temp: 15° - 20° C / 60° - 68° F

CCJC Wine shop wineshop@ccjentschcellars.com

4522 Highway 97, Oliver, BC 778-439-2091



Tasting Notes:

This expression of Cabernet Sauvignon with soft tannins is velvety smooth. Blackberry, black currant, tobacco leaf and earthy notes prevail.

Food Pairing:

Aged in medium toast French oak barrels for 15 months, this Cabernet Sauvignon pairs well with full flavoured dishes. Moroccan lamb stew or beef stew, marinated mushrooms, richly seasoned veggie casseroles or cabernet braised venison cheeks all work. A classic roast beef and Yorkshire pudding dinner is a good match as is a portobello mushroom burger with roasted red pepper and a tomato, peeled celery and carrot salsa on a whole grain grilled bun.

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.

 $\hbox{C.C. Jentsch Cellars Office in fo@ccjentschcellars.com}\\$

4522 Hwy 97, Oliver, BC V0H 1T1