



C.C. JENTSCH
CELLARS

Vintage: 2018
Wine: C.C. Jentsch Cellars
Small Lot Series
Blanc de Noir
Varietal: 100% Merlot

Release Date: May 2019

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

Cases Produced: 189
Kegs Produced: 0
Bottle Size: 750ml

Bottling Date: May 1, 2019

SKU: 750ml: 154214

UPC: 750ml: 6 26990 34524 4

Appellation: Okanagan Valley
Sub Appellation: Golden Mile Bench
Vineyards: Torresan Vineyard

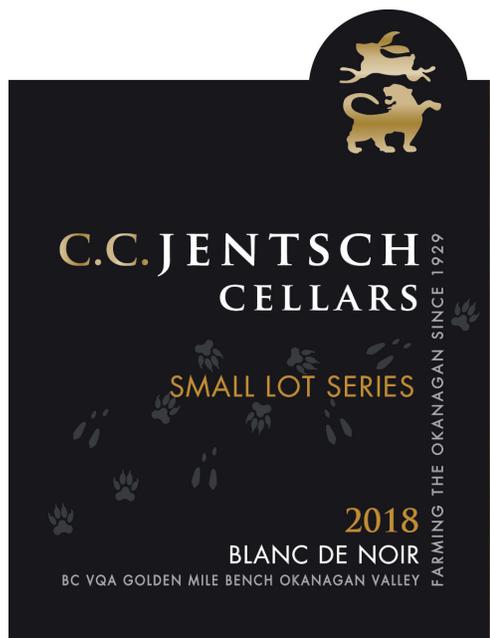
Harvesting: By Hand
Harvest Dates: October 4, 2018

Vegan Friendly: Yes

Fermentation: An average of 14 days at 15° C
Malolactic: No
Maturation: 100% Stainless
Lees Stirring: No
Cold Stabilized: Yes

Alcohol: 13.9 %
pH: 3.42
T.A.: 5.9 g/L
Residual Sugar: 6.5 g/L

**Optimum
Serving Temp:** 7° C / 45° F
Cellaring: 13° C / 55° F



Tasting Notes:

Our 2018 Blanc de Noir has a creamy textured approach followed by flavour notes of sweet cherry, sugar plum and vanilla.

Food Pairing:

Lightly seasoned foods will pair well with this wine. Baked halibut, seared salmon, lobster roll or chilled shrimp salad with avocado and mixed baby greens are delish! A roasted cauliflower and grilled cheese sandwich or chicken and pasta with a light cream sauce make for a great lunch. Not too ripe Brie and Camembert cheese pair well.

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 wild fires 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.

Winemakers Notes:

Our Blanc de Noir is made from 100% merlot grapes grown in The Torresan Vineyard just south of Oliver, BC. The grapes were handpicked, sorted, de-stemmed, and held for 24-hours maceration on the skins, for colour development. Pressing came next and then slow, cold fermentation in a stainless steel tank and final preparation for bottling.