



C.C. JENTSCH
CELLARS

Vintage: 2018
Wine Name: Small Lot Series Malbec
Varietal: 100% Malbec

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: 14330
UPC#: 626990345381

Appellation: Okanagan Valley
Vineyard: 100% Testalinden Creek

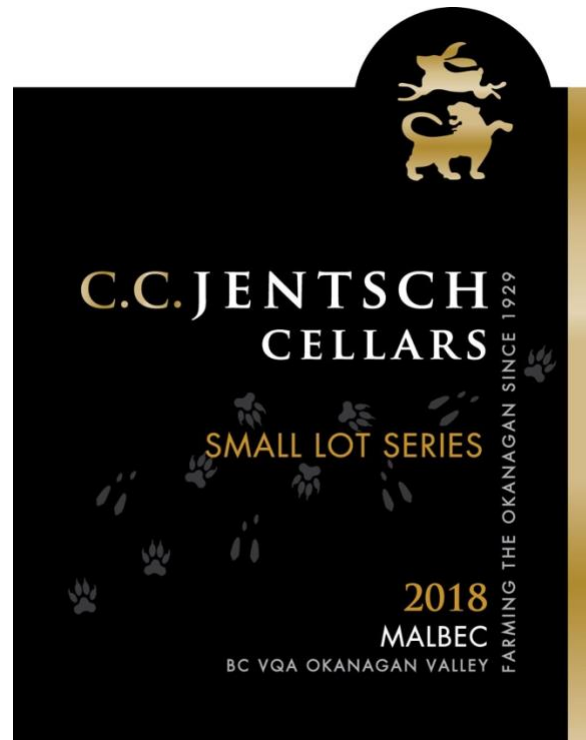
Harvesting: By hand at average of 23.1 Brix
Harvest Date: September 28, 2017

Vegan Friendly: Yes

Cold Soak: Average of 5 days
Fermentation: 18 days cool fermentation
Maceration: Average of 7 days post fermentation
Malolactic: Yes, in barrel
Maturation: For 17 months in medium toast French oak.

Alcohol: 13.5 %
pH: 3.58
T.A.: 5.5 g/L
Residual Sugar: 0.6 g/L

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



Tasting Notes:

This is a soft and seductive malbec with rich flavours of dark plum and blackberry that accompany hints of violets and vanilla. Notes of earthiness, leather and a light smokiness on the nose.

Food Pairing:

Roasted meats, mushrooms and root vegetables. Dinners of lean red meats like a beef tenderloin stuffed or topped with melted blue cheese, Lamb curries and stews, braised pork shoulder, or duck, all pair nicely with this malbec. Dark chocolate truffles are a spot on accompaniment to finish a meal with malbec.

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 year end to begin a very mild beginning of winter.