



C.C. JENTSCH  
CELLARS

**Vintage:** 2018  
**Wine Name:** Syrah  
**Varietal:** 100% Syrah

**Release Date:** TBA

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

**Wine Maker:** Paula Cooper

**Cases Produced:** 355  
**Bottle Size:** 750ml  
**Bottling Date:** April 30, 2020  
**SKU:** 14004  
**UPC:** 626990345374

**Appellation:** Okanagan Valley  
**Vineyard:** 89.4% Black Sage Vineyard  
10.6% Golden Mile Bench

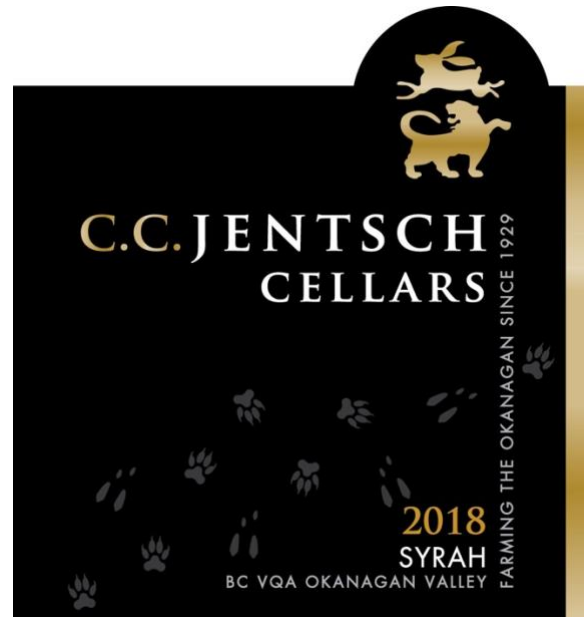
**Harvesting:** By hand at average of 23.8 Brix  
**Harvest Date:** October 18, 2018

**Vegan Friendly:** Yes

**Cold Soak:** Average of 7 days  
**Fermentation:** 21 days cool fermentation  
**Maceration:** Average of 7 days post fermentation  
**Malolactic:** Yes, in tank & barrel  
**Maturation:** For 15 months in French and American oak

**Alcohol:** 13.5 %  
**pH:** 3.45  
**T.A:** 5.9 g/L  
**Residual Sugar:** 0.8 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 juicy Syrah is rich and complex. Light black pepper, dark cherry, plum and leather meet the nose and palette. Barrel aged for 15 months, this wine delivers medium-full body, great balance, velvety tannins and a long finish.

**Food Pairing:**

A tasty match with dark meats and spicy dishes. Grilled beef steak, roasted lamb, pulled pork and meaty pasta all make tasty pairings with this Syrah. Hearty vegetable chilis and stews are also a nice match. A munchie tray of cured meats, crackers and swiss, provolone and aged hard cheeses will meet with approval.

**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.