



# C.C. JENTSCH CELLARS

**Vintage:** 2019  
**Wine Name:** The Chase

**Varieties:** 62% Merlot  
 23% Malbec  
 12% Cabernet Sauvignon  
 3% Cabernet Franc

**Release Date:** January 2021

**Proprietors/  
 Winegrowers:** Chris and Betty Jentsch  
**Winemaker:** Paula Cooper

**Cases Produced:** 947 of 750ml  
**Bottling Date:** January 7 & 8, 2021

**UPC#:** 750 ml: # 626990345411  
**C.S.P.C./SKU:** 750 ml: # 61733

**Appellation:** Okanagan Valley  
**Vineyard:** Testalinden Creek, Eugenio

**Acidification:** Minimal: .5-1 g/l Tartaric acid  
 At early onset of fermentation

**Chaptalization:** No  
**Cold Soak:** Average of 3-4 Days  
**Fermentation:** Average of 14 Days  
**Maceration:** Average of 4-5 days

**Harvesting:** By hand @ average of 23.0 brix  
**Harvest Date:** October 1, 2020

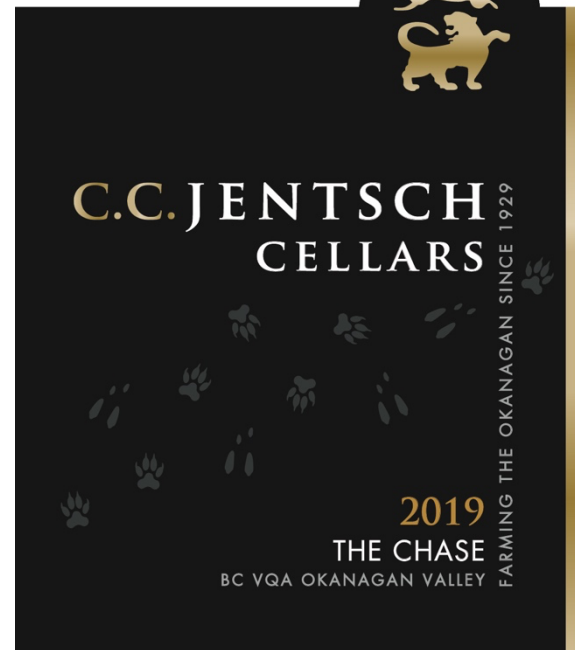
**Vegan Friendly:** Yes  
**Malolactic:** Yes  
**Maturation:** Mixture of French and American oak Nov. 12, 2019 – Dec.10, 2020 (13 Months)

**Cold Stabilized:** No  
**Lees stirring:** No

**Alcohol:** 13.2%  
**pH:** 3.66  
**T.A.:** 5.8 g/L  
**Residual Sugar:** 0.7 g/l

**Cellaring Temperature:** 13° C / 55° F  
**Optimum Serving Temp:** 13°-15°C/55°-60°F  
**Decanting & Aeration:** To Taste

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## Tasting Notes:

Four estate grown varietals are showcased here. Merlot dominates this Bordeaux style blend that offers robust flavours, medium body and smooth texture. On the nose, black cherry aromas with hints of new leather and light oak are followed by cherry, plum & strawberry jam flavours on the palate with smooth tannins and a medium finish.

## Food Pairing:

The Chase appeals to a wide range of tastes and pairs well with light to medium seasoned foods. Vegetarian dishes, pasta and pizza, grass fed beefburgers and hearty stews. A platter of lamb sliders with lemony mayo and mint jelly *or* gourmet grilled cheese sandwiches topped with roasted portobello mushrooms that you eat with a knife and fork make a delish combo with The Chase.

## Vintage Report:

Spring 2019 budbreak in the vineyards started about a week later than previous years. Summer was typical with veraison more or less on time. The whites, syrah, malbec and merlot were picked with ideal numbers. An early frost in October made maturing the cabernets to their big body fullness difficult, but ideal phenolics and internal balance made a stunning crisp Rose' possible. All in all, it was an average growing year that yielded delightful results.

## Winemaker notes:

The Chase has evolved, adapting to smaller yields of cabernet sauvignon and cabernet franc. Merlot dominates and malbec plays a larger role by volume resulting in a smooth flavourful blend.

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