



C.C. JENTSCH
CELLARS

Vintage: 2019
Wine: C.C. Jentsch Cellars
Small Lot Series
Blanc de Noir

Varietals: 47.5% Merlot
42.5% Cabernet Franc
10% Cabernet Sauvignon

Release Date: May 2020

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

Cases Produced: 185
Bottle Size: 750ml
Bottling Date: April 24, 2020

SKU: 750ml: 33759
UPC: 750ml: 626990345350

Appellation: Okanagan Valley
Vineyards: Eugenio
Testalinden Creek

Harvesting: By Hand
Harvest Dates: Merlot Sept. 23/19
Cabernet Franc & Cabernet Sauvignon
Oct. 14/19

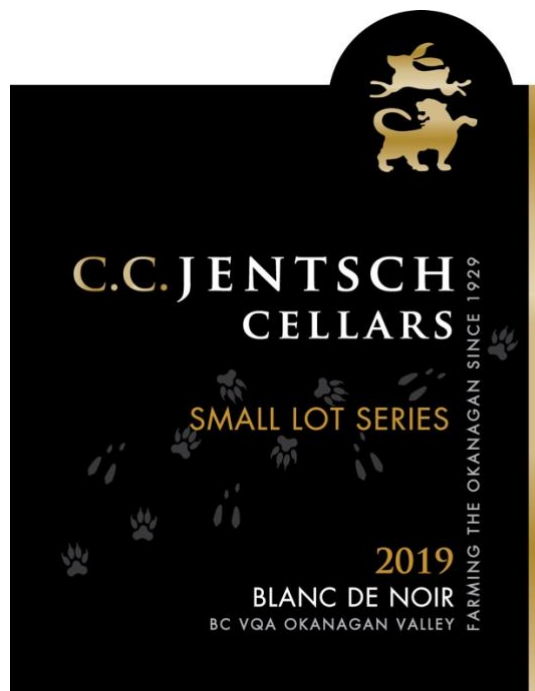
Vegan Friendly: Yes

Fermentation: Merlot Sept 26 – Oct 13, 2019
Cab. Franc/Cab. Sauvignon
Oct. 18-Nov. 14

Final Blend: Jan. 15, 2020
Malolactic: No
Maturation: 100% Stainless
Lees Stirring: No
Cold Stabilized: Yes

Alcohol: 12.6 %
pH: 3.43
T.A.: 5.5 g/L
Residual Sugar: 4.5 g/L

Optimum
Serving Temp: 10°-13 ° C / 50°-55° F
CellaringTemp: 13° C / 55° F



Tasting Notes:

The 2019 Blanc de Noir has a creamy textured approach with flavour notes of sweet cherry, sugar plum and vanilla. A departure from our single varietal rose´ of the past.

Food Pairing:

An off dry rose´ goes well with lightly spiced foods, white meats, rice, pasta and light salads. Raw fish or lightly cooked seafood or grilled fish pair well.

Vintage Report:

Spring 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.

Winemakers Notes:

This vintage we began picking our merlot on target for flavor, PH and Brix. The grapes were sorted, destemmed and soaked for 2 hours prior to pressing. The merlot fermentation completed October 13, 2019. A couple of days earlier we were hit by an early frost that significantly reduced the yields of Cabernet Franc and Cabernet Sauvignon so we decided to co-ferment these and later combined them with the merlot to make the Blanc de Noir 2019 a blend offering lighter alcohol and bright acidity.