



C.C. JENTSCH
CELLARS

Vintage:	2016
Wine:	The Quest
Varieties:	74% Unoaked Chardonnay, 20% Viognier, 6% Gewürztraminer.
Release Date:	April 29, 2016
Wine Maker:	Amber Pratt
Proprietors and Winegrowers:	Chris and Betty Jentsch
Cases Produced:	654
Bottle Size:	750ml 19.5 l Keg
Bottling Date:	April 10, 2016
UPC:	750ml: 6-26990-26364-7
Appellation:	Okanagan Valley
Vineyards:	Summerland and Golden Mile Bench
Harvesting:	By hand at an average of 22 Brix
Harvest Dates:	September 9 to October 3, 2016
Vegan Friendly:	Yes
Fermentation:	An average of 15 days at 13° C
Malolactic:	No
Maturation:	100% Stainless
Lees Stirring:	No
Cold Stabilized:	Yes
Alcohol:	12.9%
pH:	3.42
T.A:	6.3 g/L
Residual Sugar:	0.9 g/L
Cellaring:	13° C / 55° F
Aging Potential:	Drink young and fresh within a year of release date
Optimum Serving Temp:	7-13° C / 45-55° F



Tasting Notes:

This unoaked white blend shows complex aromas of ripe stone fruits, white flowers and acacia with a hint of rose petal and pear. On the palate, it is vibrant yet smooth with flavours of wet flint, green apple and a mineral complexity that leads to a refreshing lime-zest finish.

Food Pairing:

Great party starter with appetizers like pastries or dips, for example sliced apple and cream cheese. Also nice with brunch, cheese platters or a chicken salad sandwich.

Vintage Report:

In 2016, the vegetation period started with hot spring weather and bud break two weeks earlier than the average, but a cooler than usual summer slowed things down. September turned out with cool nights but sunny days. This weather continued through until the end of October with occasional short showers, increasing as we reached the end of the month. A frost event on October 10th and 11th just missed our vineyards on the elevated Golden Mile Bench. The slower development of flavours in the grapes meant the picking date of each varietal could be perfectly set apart. Great balance and freshness is to be expected from this vintage.

Winemakers Notes:

The long harvesting period meant that the grapes were ripening differently across our vineyards, thus almost a month passed between picking the Gewürztraminer first and then finally the Viognier. All grapes were whole bunch pressed to keep purity and flavours. Great picking conditions allowed us to craft this perfectly balanced wine.