

C.C. Jentsch Cellars Tech Notes

The Quest

Vintage: 2014

Appellation: Okanagan Valley

Harvest date: September 10th to October 28th

Bottling Date: May 12, 2015

Cases produced: 363

Bottle Size: 750ml

C.S.P.C #: 517854

Wine Maker: Amber Pratt

Proprietors: Chris and Betty Jentsch

Varietal composition: 61% unoaked Chardonnay, 27% Viognier, 12% Gewürztraminer.



Vineyards: The grapes for this blend come from our estate on Road 13, the Cachola and Sportsman's Bowl Vineyards north of Oliver, and our newest Chardonnay estate in Summerland.

Vintage Report

2014 was a dream vintage! Rains came in the spring to nourish the vines, and then after fruit set and berry touch, we basically had no precipitation; a challenge for our local environ, but ideal for the vineyard, as we had hardly any mold pressure. Many were comparing it to the dry heat of 2003, yet unlike that year, we did not suffer any local large-scale wildfires, so there was little concern in Oliver vineyards of smoke damage in 2014.

Winemakers Notes

A dry ripening period, with fruit free from blemish, meant I was able to experiment with some cold soaking on select lots, which revealed extra flavours, and increased the aromatic intensity of this luscious blend. Being blended from four separate wine lots meant that the Quest could have it all: fresh acidity from the Summerland Chardonnay, lusciousness from the Viognier, aromatic delicacy from the Gewürztraminer, and richness from the Oliver Chardonnay.

Brix at harvest: 20 to 24

PH: 3.38

Total Acidity: 6.7g/L

Residual Sugar: 3.6 g/L

Alcohol: 13.8%

Oak: none

Tasting Notes

Beautifully balanced, this deliciously juicy and complex unoaked white blend is the perfect party starter, showcasing flavours and aromas of golden pineapple, banana, melon and Limoncello. There is refreshing natural acidity, balanced by a hint of natural sweetness left from fermentation.

Food Pairing

This wine is the perfect party starter, as an aperitif, or with a variety of savoury hors d'oeuvres. It shines with big summer salads that include grilled fruit and chicken or shrimp.

Optimum serving temperature: Definitely cool: 9 to 11 C / 48 to 52 F

Cellaring recommendation: Meant to be enjoyed young and fresh.

Aeration: Recommended for all whites that are bottled with a screw cap.

Decanting recommendation: No decanting required.