



C.C. JENTSCH
CELLARS

Vintage: 2017
Wine: The Quest
Varieties: 87.5 % Unoaked Chardonnay,
11% Viognier,
1.5 % Gewürztraminer.
Release Date: TBA, 2018
Wine Maker: Matt Dumayne
**Proprietors and
Winegrowers:** Chris and Betty Jentsch
Cases Produced: 306
Kegs Produced: 154 (Feb. 8, 2018)
Bottle Size: 750ml
19.5 L Keg
Bottling Date: April 4, 2018
SKU: 196267 (750ml)
135440 (19.5L Keg)
UPC: 750ml: 626990263487
19.5 L: 626990263470
Appellation: Okanagan Valley
Vineyards: Summerland
and Golden Mile Bench
Harvesting: By hand at average of 22.3 Brix
Harvest Dates: Chardonnay Sept. 26, 2017
Viognier Sept. 27, 2017
Gewürztraminer Sept. 18, 2017
Vegan Friendly: Yes
Fermentation: An average of 21 days at 15° C
Malolactic: No
Maturation: 100% Stainless
Lees Stirring: No
Cold Stabilized: Yes
Alcohol: 14.1 %
pH: 3.57
T.A: 5.8 g/L
Residual Sugar: 3.8 g/L
Cellaring: 13° C / 55° F
Aging Potential: Drink chilled, young and fresh
**Optimum
Serving Temp:** 7-13° C / 45-55° F

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Tasting Notes:

The Quest is a *un-oaked* white blend of chardonnay, viognier and gewürztraminer. Layers of pear and orange blossoms mingle with green apple and lime to create a well balanced, medium bodied refreshing wine.

Food Pairing:

Lighter weight, lightly seasoned foods will pair well with this wine. Shell fish like crab and prawns or steamed or grilled fish, chicken and pasta with a light cream sauce or creamy vegetable soup with herbed crackers are delicious.

Vintage Report:

A cold start to 2017 was followed by a wet spring. June was cool then summer delivered a record number of days without rainfall leading to a level 3 drought in many areas. BC's worst ever season for wildfires thankfully did not adversely impact our vineyards in the South Okanagan.

Winemakers Notes:

Co-fermentation of 100% of the Gewürztraminer and 2nd pressing of Viognier and Chardonnay, were blended with 1st pressing of Viognier and Chardonnay which was fermented separately. Gewürztraminer was whole bunch pressed and Viognier and Chardonnay were destemmed only.

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