



C.C. JENTSCH
CELLARS

Vintage: 2018
Wine: C.C. Jentsch Cellars
The Quest

Varietal: 74.9% Unoaked Chardonnay
13.3% Viognier
10.3% Gewürztraminer
1.5% Schoenberger

Release Date: August, 2019

**Proprietors and
Winegrowers:** Chris and Betty Jentsch

Cases Produced: 544

Kegs Produced: 0

Bottle Size: 750ml

Bottling Date: June 26, 2019

SKU: 750ml: 153993

UPC: 750ml: 626990345251

Appellation: Okanagan Valley

Vineyards: Summerland and
Torresan Vineyard

Harvesting: By Hand

Harvest Dates: Aug.28-Oct. 4/18

Brix at Harvest: Average 21.8

Vegan Friendly: Yes

Fermentation: Average of 14 days at 15° C

Malolactic: Yes

Maturation: Stainless

Lees Stirring: No

Cold Stabilized: Yes

Alcohol: 13.9 %

pH: 3.42

T.A: 6.1 g/L

Residual Sugar: 1.7 g/L

Optimum

Serving Temp: 7° C / 45° F

Cellaring: 13° C / 55° F



Tasting Notes:

Medium bodied, well balanced, unoaked blend of chardonnay, viognier, schoenberger and gewürztraminer. Bright fruit aromas join flavours of green apple, lime and pear.

Food Pairing:

Suitable anytime on its own and delicious paired with lightly cooked seafood like crab cakes or prawns or steamed fillet of sole. A chunky chicken salad on a brioche bun smeared with tangy fruit chutney makes for a flavourful light lunch.

Vintage Report:

The 2018 year started winter without any harsh extremes that can sometimes affect the vines. It was a nice warm spring with a rapid melt resulting in some flooding in the area but a very good start for early growth and a good development season. By June 15 the crop was 10 days ahead of average. July and August saw a return of the wild fires and that combined with very hot conditions saw the plants slow right down. It took till late October to bring what was a very nice balanced harvest to the winery. The vines then eased into dormancy at years end to begin a very mild beginning of winter.