

QUAILS' GATE
Okanagan Valley



DISTINCTION COLLECTION

2021 ORCHARD BLOCK GEWÜRZTRAMINER, OKANAGAN VALLEY

Our Distinction Collection offers enthusiasts handcrafted, experimental wines that fine-tune combinations of varieties, clones, rootstocks and winemaking techniques. Like the pattern of a quail's egg of which no two are alike, each batch of wine is unique and bottled in small lots.

Our Orchard Block Gewürztraminer is made in the traditional Alsace style and showcases grapes from our 1989 vineyard planting originally home to our family's peach and cherry orchards. In this release, a parcel of fruit from nearby Mannhardt vineyard adds additional layers of nuanced complexity and vibrant acidity, this small-lot selection has remarkable length with floral nuances and underlying notes of citrus and lychee.

WINEMAKING

Hand-harvested at optimal ripeness, our winemaking started by regularly tasting Gewürztraminer grapes in the vineyard, then working to preserve the complex floral and tropical flavours. Upon arrival at the crush pad, grapes were whole-cluster pressed. The free-run juice was then fermented in stainless steel at cool temperatures to enhance and retain varietal characteristics.

TASTING NOTES

These 30-year-old vines have produced a complexity within the 2021 Gewürztraminer that exposes aromas of ginger, lychee, apricot and subtleties of rose petal. Expect a round and rich entry followed by a slightly off-dry and spicy ginger finish.

PERFECT PAIRINGS

This wine can be best enjoyed alongside a Thai-style curry, Chinese sweet-and-sour chicken, or with dried fruit and meat combinations such as lamb and dried apricot tagine.

TECHNICAL NOTES

Alc. by volume: 13%

Total acidity: 5.1 g/l

Residual sugar: 2.9 g/l

pH: 3.32

SKU: 875260

UPC: 778856421064

Date bottled: April 2022

CELLARING NOTES: Enjoy now.