



QUAILS' GATE

2018 CLONE 220 CHENIN BLANC

WINE STYLE.....

From its Loire Valley origins in France to the Okanagan Valley, this grape has flourished on our estate vineyard for more than 20 years. The 2018 vintage marks our first time fermenting and aging a limited amount of our Chenin Blanc in a concrete egg for added complexity and depth.

TASTING NOTES.....

Bright and fresh with aromas of honeysuckle, wildflower, apricot and citrus. A medium bodied wine with some weight, reminiscent of starfruit, lemon and a hint of crème brûlée on the finish. Lingers on the palate long after the glass is empty.

PERFECT PAIRINGS.....

Bright and fresh with a rounded mouthfeel, this is a versatile food wine. Try it with oysters and seafoods, creamy risotto, harvest vegetables or garden salads and Southeast Asian flavour combinations.

WINEMAKING.....

Fermented 90% in 1,700L concrete egg (harvested October 6, 2018 from our Osoyoos vineyard) and 10% in stainless steel tank (harvested October 9, 2018 from our Mannhardt vineyard). Aged 9 month in concrete egg.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 5.9 g/l
Residual sweetness: 0.51 g/l
Sweetness code: 0
SKU code: 65543
UPC code: 778856418033
Date bottled: September 5, 2019
Case volume: 186

CELLARING NOTES: Enjoy now through 2023.

