



QUAILS' GATE 2018 CHARDONNAY

STORY

Quails' Gate Winery takes great pride in our portfolio of Chardonnays. As one of the original wineries in the Okanagan, our first Chardonnay clone was planted over 30 years ago and we have cultivated some of the oldest and most sought-after Chardonnay blocks in the region. The Estate Chardonnay is crafted to be bright, fresh, vivid and celebrated by all who drink it.

"We're making some of the best Chardonnays I've ever seen."
- Tony Stewart, CEO & Proprietor

TASTING NOTES.....

Orchard and tropical fruits feature prominently on the nose: hints of pear, pineapple, lemon, mango, starfruit and peach may be found, intertwining with lilac and vanilla bean. The palate features a soft, sweet entry with a balanced, rounded middle and medium weight. A nice acid note balances the tasting experience and leaves you longing for the next sip.

PERFECT PAIRINGS

This is a wonderfully versatile food wine. Try pairing with lemon roasted chicken, rich seafood risotto, or creamy butternut squash soup.

WINEMAKING

Our Chardonnay is a blend of notable French grapes including clones 95, 96, 277 and 809 grown on differing terroir on our estate. We ferment and age this wine using a combination of stainless-steel tanks and older oak barrels to add body and complexity to the finished wine.

TECHNICAL NOTES

Alc. by volume: 13.0%
Total acidity: 5.9 g/l
Residual sweetness: 1.0 g/l
Sweetness code: 0
SKU code: 377770
UPC code: 778856118018
Date bottled: August 19-26, 2019
Case volume: 5728

CELLARING NOTES: Enjoy now and through 2024.

