



ICON SERIES

2018 ROSEMARY'S BLOCK CHARDONNAY

STORY.....

Situated on the north side of Boucherie Road at Quails' Gate's Estate in West Kelowna, Rosemary's Block has a pristine view of Okanagan Lake. Named for our mother Rosemary, this set of vines produces some of the best Chardonnay grapes in the Okanagan.

Rosemary's Block Chardonnay is dedicated to our mother and her role in creating our family's winery. This beautifully crafted white is graceful and refined with an impressive intensity at its core.

WINEMAKING.....

Clones 76, 809 and 95 were harvested from our premium Chardonnay vines in Rosemary's Block (field 5 blocks 1 and 4; field 3 block 4). These grapes were whole-cluster pressed and 100% barrel fermented in a mix of new and old French oak. With full mololactic fermentation, the wine experienced aging on lees with battonage once per week for the first two months, once every two weeks for the 3rd month, then once a month for the remaining 6 months (9 months total in oak) – contributing to the finished wine's rich, creamy character.

TASTING NOTES.....

This elegant and complex wine offers aromas of honeysuckle and blossom with Meyer lemon, orange zest, apple, pear and hints of wet stone. The oak is subtle and beautifully integrated, adding notes of clove, nutmeg, brioche, toast and biscuit. The palate is quite full bodied yet wonderfully fresh and lively with citrus and stony minerality notes so typical of the blocks on which these grapes are grown.

PERFECT PAIRINGS

Try pairing with roasted halibut, seared scallops, roasted chicken or light creamy pasta dishes.

TECHNICAL NOTES

Alc. by volume: 13.0%

Total acidity: 5.8 g/l

Residual sugar: 1.9 g/l

pH: 3.22

SKU code: 655209

UPC code: 77885618019

Date bottled: September 2019

Limited Production

CELLARING NOTES: Enjoy now and through 2028

