



QUAILS' GATE

2020 CHARDONNAY

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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 more than 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

WINEMAKING.....

Our Chardonnay is whole-cluster pressed then fermented in a combination of stainless-steel tanks and neutral French oak. A small portion undergoes malolactic fermentation then it is aged on the lees for nine months before blending and bottling.

TASTING NOTES.....

Fragrances of honeydew, lemon, yellow apple and Asian pear are accompanied by subtle notes of fresh-baked brioche. A bright, refreshing entry on the palate with medium acidity leads to delicate minerality and elegant citrus flavours of lemon and lime.

PERFECT PAIRINGS.....

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

TECHNICAL NOTES

Alc. by volume: 12.5% Total acidity: 5.8 g/l Residual sugar: 1.9 g/l

pH: 3.5

SKU code: 377770

UPC code: 778856120011 Date bottled: August 2021

CELLARING NOTES: Drink now through 2027.