

QUAILS' GATE
Okanagan Valley



DISTINCTION COLLECTION

2020 QUEUE, 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 Upper Boucherie bench vineyard is a southern exposure site featuring volcanic soils chock-full of mineral deposits. It is one of the few sites in the Kelowna area that ripens blocks of Cabernet Sauvignon, Syrah and Merlot. Queue not only captures the essence of these blocks, but it is also derived from the Latin word *cōda* which in music, is an arrangement that punctuates the end of a symphony. Queue - the winemaker's composition.

WINEMAKING

Cabernet Sauvignon, Syrah, and Merlot were hand-picked from the finest parcels on our estate. The grapes were then gently destemmed and transferred to stainless steel tanks for fermentation. Each block was fermented separately and spent between 10-20 days on the skins to develop deep, rich colour and structure. The finished wine was then separated from the skins and aged in 40% new French oak for 18 months before being meticulously blended to form a final composition of 49% Cabernet Sauvignon, 26% Syrah and 25% Merlot.

TASTING NOTES

Aromas of blackberry, plum, wild Okanagan sage and cocoa. A rich, dark-fruit entry with a mid-palate full of structured tannins. Intense dark-fruit flavours of black cherry and cassis lead to a long persistent finish.

PERFECT PAIRINGS

This smooth, rich dark wine blend stands up to the most flavourful, juicy, smoky and tender pieces of barbecued meats. Try barbecued ribs, beef tenderloin topped with blue cheese, brisket, spiced European sausages or top sirloin skewers with charred vegetables. Perfect for enjoying with good friends and family or cellaring for future celebrations.

TECHNICAL NOTES

Alc. by volume: 13.5 %

Total acidity: 6 g/l

Residual sugar: 1.2 g/l

pH: 3.58

SKU: 409758

UPC: 778856420272

Date bottled: May 2022

CELLARING NOTES: Enjoy now through 2030.