

Rosemary's Block

CHARDONNAY | 2020

Rosemary's Block Chardonnay is named for and dedicated to our mother Rosemary and her role in creating our family's winery. Situated on the north side of Boucherie Road at the Quails' Gate Estate in West Kelowna, Rosemary's Block vines produce some of the best Chardonnay grapes in the Okanagan. This beautifully crafted white is graceful and refined with an impressive intensity at its core.

ESTABLISHED	ACREAGE
1997	1.41 acres
SOIL	ELEVATION
Silty clay, sandy loam	420m-433m
CLONES	ROOTSTOCK
76, 809	SO4

2020 VINTAGE

The warm, sunshine-soaked August and September was the ideal climate to advance ripening with great flavours developing on the vine. The remainder of September was full of luminous, dry days which ensured full physiological ripeness, allowing us begin harvesting our premium Chardonnay and Pinot Noir Blocks on September 10th, 2020.

FARMING	YIELD	GROWING DEGREES
Certified sustainable	4 tonnes per acre	1500

WINEMAKING

These premium grapes have been whole-cluster pressed and barrel fermented in a mixture of new and neutral French oak for 10 months. Full malolactic fermentation and regular battonage contribute to the wine's rich, creamy character.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
13.5%	5.3 g/L	3.4	1.9 g/L

TASTING NOTES

An elegant and complex white wine that showcases vibrant aromas of lemon zest, pear and toasted brioche. This sophisticated wine is medium-bodied and mineral driven with rich texture and bright acid throughout.

PERFECT PAIRINGS

This fresh and creamy Chardonnay pairs perfectly alongside any light or delicate dish. Try pairing with roasted halibut, seared scallops, roasted chicken or a light and creamy pasta dish.



283 CASES

Enjoy now through 2031.

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