



QUAILS' GATE
Okanagan Valley

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Family farmed since 1956.

The Stewarts have been pioneering horticulturists in Western Canada since the turn of the last century. Richard Stewart purchased the existing Estate property in 1956 knowing that it was potentially one of the best sites in the Okanagan Valley for premium grape production.

The first vinifera vines were planted in 1961 as a foray into the future of wine grape growing. For nearly 30 years the farm supplied grapes to other vintners in the area until 1989 when the Stewarts' began making wine independently and Quails' Gate winery was founded. From there the entire family joined together in the pursuit of making Quails' Gate winery one of Canada's foremost producers of premium VQA (Vintner's Quality Alliance) wines.

The Stewarts' believe in the spirit and pursuit of innovation. Many years of experimentation with cool climate vinifera vines on the property has helped forge a reputation as pioneers amidst their peers. Ben Stewart was instrumental in the introduction of premium French Dijon clones into Canada. His work led to the development at Quails' Gate of some of the oldest and most highly sought after Pinot Noir and Chardonnay blocks.

Our belief is that great wine starts in the vineyard.

The south facing slopes of the banks of Lake Okanagan, where our Estate vineyards lay, have unique characteristics that impart distinct quality in the glass.

Proximity of our vineyards to the Okanagan Lake tempers continental weather patterns and the soil from the bed of Mount Boucherie, an extinct volcano, provides terroir distinct to our Estate. In addition, the slope, aspect and southern exposure make our Estate terroir unique and ideal for premium viticulture.

The Lower Bench, south of Boucherie Road, is made up of soils rich in diluted mineral deposits – silts, sand and clay – that are much finer than in the Upper Estate. The clay content allows the soils here to produce a more vigorous crop and the tempering effect of the lake is ideal for some of our aromatic varieties.

The soils above Boucherie Road are littered with large boulders and unusual complicated belts of volcanic rocks in the cuts that encircle Boucherie Mountain. Vines located in the Upper Estate benefit from a higher more exotic soil composition and well drained soils. Retention of heat in large rock masses with a large diurnal temperature fluctuation ensure that these vines produce complex fruit for primarily red varieties.



SILT AND SANDY LOAMS

Silt and Sand exist in varying amounts throughout the Estate, together these are well drained and retain heat helping to produce highly aromatic wines.

SILTY CLAY LOAM

More prominent in the Lower Bench, but across all vineyards, a mixture of silt and clay assists with water retention and heat, but forces roots to dig deep to establish. Contributes to wines that are smooth and round, higher colour extraction with less acidity.

GLACIAL TILL AND GRAVEL

Mount Boucherie is the site of the last kilometer advance of a glacier about 30 million years ago, creating deposits of glacial till and gravel. Glacial till is present in a wide band throughout the Estate, becoming more pronounced in the Upper Bench.

VOLCANIC ROCK

Large boulders or even small masses retain heat and create porous soils contributing to water drainage. Vines struggle to reach the water table and as a result, create wines with high flavor and concentration in each berry.



We are deeply passionate about
the quality of our wines.

For more than 50 years we have been able to research the best selection of varieties and vinifera suitable to the Okanagan valley and the best techniques to use. This unique position has allowed our winery the luxury of having some of the most mature vinifera plantings and a reputation for creating wines that are exceptional quality in every offering, with a great deal of care and attention focused on our Pinot Noir and Chardonnay programs.

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Our most recognized and prolific brand, Quails' Gate wines express their place of origin – crisp, fresh, fruit forward wines that are rich in colour and intense in flavour.



CHASSELAS - PINOT BLANC - PINOT GRIS

The berries are whole bunch pressed and fermented cold in stainless steel tanks to preserve the crisp, fresh fruit flavours. This wine is excellently balanced and suited for lighter pairings or as a patio sipper on its own.



GEWÜRZTRAMINER

Whole bunch pressed prior to cold fermentation in stainless steel tanks to preserve the fresh flavours. Aromas of pear drops, luscious melon, lychee nut and cinnamon mingle with delicate rose petal notes.



DRY RIESLING

Sourced entirely from 28 year old vines in the Quails' Gate Estate vineyards. Tropical lemon-lime fruit aromas, backed with solid mineral-slate-wet stone notes. Best cellared for classic Riesling aged characteristics.



CHENIN BLANC

Addition of Sauvignon Blanc (3%), a small portion (3%) fermented in 3 year old oak and the rest in stainless tanks for the perfect combination of richness and minerality. A rush of fruit flavours; zesty lemons, limes and tropical fruits mingle with subtle notes of gooseberry, boxwood and a touch of honey.



CHARDONNAY

Our Chardonnay is 50:50 tank and barrel fermented in 20% new French oak for 10 months. The result: complexity from the barrel ferment while the tank portion provides bright tropical citrus notes.



ROSÉ

This Rosé is made with Pinot Noir and Gamay Noir grapes grown in the Estate vineyards. Rhubarb-strawberry and red current aromas tumble together in this deliciously fresh, fruity and creamy textured Rosé.



PINOT NOIR

After extended maceration on its skins for 20 days, this wine is barrel aged in French oak (15% new) for 11 months. The supple and steadily balanced cherry flavour runs on layers of fine tannins, finishing long and fresh.



MERLOT

Spontaneous yeast fermentation and extended skin contact give this wine rich colour and extraction with great complexity. Fine ripe tannins bring lingering, velvety finish to the palate.



OLD VINES FOCH

Marechal Foch grapes produce an intense and full bodied red wine. Fermented to near dryness and aged in American oak barrels for 18 months, notes of dark fruits, and leather mingle with a savoury, sweet and sour palate.



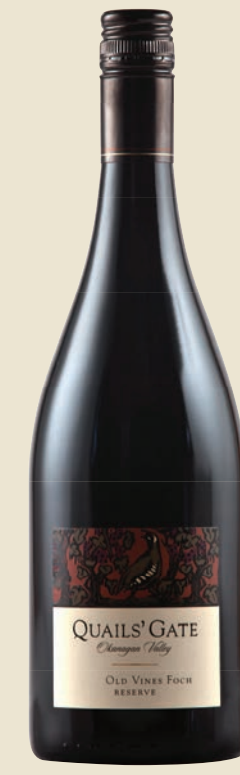
STEWART FAMILY RESERVE CHARDONNAY

Full barrel fermentation in French oak (40% new) sur lies for 11 months using Montrachet yeast strains. This wine is a classic Chardonnay with lovely textures and succulent minerality.



STEWART FAMILY RESERVE PINOT NOIR

Crafted from 4 of the oldest and best Pinot Noir clones in Canada. Extended skin contact prior to 11 months in French oak (40% new) gives depth and character, delivering a powerful yet supple wine.



OLD VINES FOCH RESERVE

Old Vines Foch Reserve is made with fruit from 47 year old vines that have small compact berries on the vine that will convey new world bright intense dark fruits with old world earthy under tones.



Our proprietor's declaration of quality wine, Stewart Family Reserve wines are produced only in exceptional vintages. Our benchmark for a quality vintage and a 'true' reserve wine.



With a tradition of low impact viticulture practices, our philosophy has been to do more with less.

We employ a holistic ecosystem management approach to grape-growing to preserve the diversity of our natural surroundings without compromising the quality of fruit. These include targeted remotely monitored applications, drip irrigation to conserve water, operate fewer vehicles in the vineyard, using organic fertilizers, nutrients and having our own composting program.

Sustainable practices in the winery include equipment upgrades, use of Biopure filter pads, water conservation practices and recycling initiatives of both man-made and natural by-products. We are consistently diligent to monitor and work with conservation professionals to decrease our footprint and are proud to have voluntarily participated in the BC Agriculture Council's Environmental Farm Planning Program to improve upon farm sustainability.

The entire philosophy of winemaking at Quails' Gate is predicated on quality over quantity and an expression of our unique terroir in every wine.

Handcrafting our wines means that we are meticulous about our winemaking process. The winemaking team carefully nurtures each wine throughout the growing season, hand harvests the grapes maintaining the quality of the fruit right through fermentation. Nothing is left to chance, and the results speak for themselves: consistency, concentration and quality.

In the winery, we strive to match our outstanding terroir with best practices in winemaking techniques. Small batch processing allows the winery team to monitor how each batch is performing during the winemaking process and to make adjustments to specific sections of a vintage. Minimal intervention is the rule and we do our utmost in the vineyard during the growing season to provide fruit that is optimally ripened. We believe that our site has the perfect elements for wine production and Quails' Gate consistently produces high quality premium wine products year after year.

