



PINOT GRIS-CHASSELAS-PINOT BLANC | 2022

OKANAGAN VALLEY BC VQA

In 1961, the Stewarts planted on the Quails' Gate Estate their first shipment of *Vitis vinifera*: the Chasselas. The varietal produces beautiful fruit perfectly suited to the local climate. This white blend is made in a fresh fruit-forward style to complement long summer days.

TASTING

Bright and approachable, this popular, easy-drinking wine opens with aromas of lemon, Bosc pear and honeydew. On the palate, flavours of citrus and apple are complemented by a balanced acid throughout.

PAIRING

An ideal match for grilled vegetables or seafood-based dishes such as a prawn pappardelle with lemon zest and Parmesan.

WINEMAKING

VARIETALS 48% Pinot Gris, 29% Chasselas, 23% Pinot Blanc

FARMING Certified sustainable vineyards

FERMENTATION Varietals were cold-fermented separately in stainless steel

CELLARING Enjoy now

ALCOHOL
13%

ACIDITY
7 g/L

pH
3.38

RESIDUAL SUGAR
1.8 g/L

