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STEWART FAMILY RESERVE CHARDONNAY | 2021

Built on a legacy of quality and consistency, our Stewart Family Reserve wines are produced from some of the best and oldest vineyards in the Okanagan Valley. A gracious and welcoming legacy continues through this collection with benchmark expressions of Pinot Noir and Chardonnay.

2021 VINTAGE

Our 2021 growing season was brimming with both challenge and reward. An already hot and dry summer was punctuated by an unprecedented heat dome that settled into the Valley from the end of June through early July. While this climatic occurrence led to a slight dip in expected yields for certain grape varieties, it unveiled a dual-sided tale of triumph. Remarkably diminished disease pressure, high-quality fruit, and a concentration of flavour, resulting in wines of unique character and distinction.

WINEMAKING

Grown on the volcanic soils of Mount Boucherie, these premium Chardonnay grapes were hand-picked, whole-cluster pressed and aged for 10 months in a mixture of 27% new and 73% neutral French oak. Full malolactic fermentation and regular battonage was carried out to enhance the mid-palate and complexity.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	7.4 g/L	3.3	0.3 g/L

TASTING NOTES

Soft and supple. This sophisticated Chardonnay is elegant, full-bodied and rich with vivid aromas of ripe, Okanagan peaches. The palate showcases flavours of crème brûlée and vanilla bean while displaying an elegant buttery charm and a lengthy finish.

PERFECT PAIRINGS

This age-worthy wine pairs well with a pan-fried halibut cooked in a butter cream sauce or a burrata salad with roasted peaches, pistachios and cider vinaigrette. Enjoy now through 2031.