



CHASSELAS-PINOT BLANC-PINOT GRIS | 2023
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 and Bosc pear. 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 50% Chasselas, 30% Pinot Blanc, 20% Pinot Gris

FARMING Certified sustainable vineyards, Sustainable Winegrowing British Columbia

FERMENTATION Varietals were cold-fermented separately in stainless steel

CELLARING Enjoy now

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
12.5%	6.63 g/L	3.46	3.2 g/L

