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FORTIFIED VINTAGE FOCH | 2019

Our family's heritage in the Okanagan Valley was established by the arrival of Richard Stewart Sr., 'Poppa Dick', one of the first Irish settlers to pioneer the rugged Okanagan Valley Landscape in 1908. Poppa Dick worked diligently and successfully in creating the family's first agri- business. Today, more than 100 years later, our family continues his pursuit. In celebration, we dedicate this wine in recognition of his passion for the land and its fruit.

WINEMAKING

The Fortified Vintage Foch is made from 100% Marechal Foch grapes which have been fermented in stainless steel. Once the desired sweetness level was reached, it was fortified with spirits made locally at Okanagan Spirits using our Foch lees. Aged three and a half years in neutral French oak.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
19%	6.4 g/L	3.9	71 g/L

TASTING NOTES

A port-style dessert wine with rich, concentrated flavours and elegant character. This wine opens with aromas of fig, espresso and vanilla followed by a round and rich entry with hints of cherry and cocoa.

PERFECT PAIRINGS

This wine can be best enjoyed alongside truffles, sticky toffee pudding or a cheese platter with blue cheese and candied nuts. We recommend serving this wine around 16 to 18 °C. Once opened, the Fortified Foch has a shelf life of about two to three weeks.