



QUAILS' GATE

2019 CHASSELAS- PINOT GRIS-PINOT BLANC



STORY.....

In 1961, the Stewarts planted on the Quails' Gate Estate their first shipment of *Vitis vinifera* rootstock: the Chasselas. These vines, of Swiss origin, produced beautiful fruit perfectly suited to the local climate – and were the beginning of one of the most iconic wines at Quails' Gate. This white blend is made in a fresh fruit-forward style to complement long summer days.

We're proud to share that our Chasselas is the #1 selling BC VQA white wine in British Columbia.

WINEMAKING.....

The three grapes that make up this blend are hand harvested and cold-fermented in separate stainless-steel tanks to enhance their aromatic and intensively fruity characteristics. Our winemaking team ran a series of tests post-fermentation to determine the perfect balance of Chasselas, Pinot Gris and Pinot Blanc for the 2019 blend that now finds its way into your glass.

TASTING NOTES.....

This popular sipper is a bright and fruity, with light minerality and balanced acid: very easy drinking. On the nose expect aromas of white flowers and notes of lemon, Honeycrisp apple, pear and peach. The bouquet develops depth and balance on the palate, brimming with orchard fruit and a hint of citrus zest.

PERFECT PAIRINGS.....

Best enjoyed chilled with seared or grilled seafood (we suggest BC spot prawns), white meats with white sauces, grilled vegetable dishes, and mild cheeses such as Brie or Camembert.

TECHNICAL NOTES

Alc. by volume: 12.0%
Total acidity: 6.1 g/l
Residual sugar: 2.0 g/l
pH: 3.28
SKU code: 585737
UPC code: 778856119053
Date bottled: December 2019
Case volume: 23,000

CELLARING NOTES: Ready to drink in 2020.