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CHARDONNAY | 2022

OKANAGAN VALLEY BC VQA

As one of the original wineries in the Okanagan, our first Chardonnay clone was planted more than 30 years ago, and we have cultivated some of the oldest and most sought-after Chardonnay blocks in the region. The Estate Chardonnay is crafted to be bright, fresh, vivid and celebrated by all who drink it.

TASTING

Expect inviting aromas of citrus, orange peel, apricot and lemon. On the palate, this medium-bodied wine displays notes of pear and citrus followed by a warm and lasting finish.

PAIRING

An ideal match for lemon-roasted chicken, rich seafood risotto, creamy butternut squash soup or wild pacific spring salmon cakes.

WINEMAKING

VARIETALS 100% Chardonnay

FARMING Certified sustainable vineyards, Sustainable Winegrowing British Columbia

PRESSING Whole-cluster pressed

FERMENTATION Fermented in a combination of stainless steel and neutral French oak

MATURATION Aged on lees for nine months before blending and bottling

CELLARING Enjoy now through 2032

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
13.5%	5.93 g/L	3.59	2.3 g/L



Wild Pacific Spring Salmon Cakes
OLD VINES RESTAURANT