CLONE 220

2022 CHENIN BLANC, OKANAGAN VALLEY BC VQA

Our Distinction Collection offers enthusiasts handcrafted, experimental wines that fine-tune combinations of varieties, clones, rootstocks and winemaking techniques. Like the pattern of a quail's egg of which no two are alike, each batch of wine is unique and bottled in small lots.

From its Loire Valley origins in France to the Okanagan Valley, this grape has flourished on our estate vineyard for more than 20 years. This exclusive Chenin release comes in small batches and is delicately fermented and aged in a concrete egg for added complexity and depth.

CLONE 220



WEST KELOWNA

BLOCK | F2B6

5.04 ACRES

PLANTED | 1997

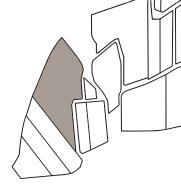
25 YEARS OLD

SOIL | Silt Loam

ELEVATION | 365m

FARMING | Certified sustainable vineyards

SUSTAINABLE WINEGROWING BRITISH COLUMBIA



LOWER BOUCHERIE BENCH

WINEMAKING

Whole-cluster pressed and cold-fermented in 80% concrete eggs and 20% neutral oak barrels for five months, with battonage on the barrel portion to build texture and concentration.

ALCOHOL: 13.0% pH: 3.36

RESIDUAL SUGAR: 2.5 g/L ACIDITY: 6.75 g/L

TASTING

Smooth and textural, this wine flows in unexpected ways. An indulgent and aromatic profile with notes of lime, elderflower and a wet stone minerality. The palate possesses exceptionally dynamic flavour harmonies, hints of tropical fruits, a structured acid throughout and a long, inviting finish.

PAIRING

The bright, natural freshness and rounded texture of this wine makes it a versatile food pairing. This wine can best be enjoyed alongside fish tacos, scallops or a peach and Buratta salad.

Made in limited quantities.

Enjoy now through 2030.

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