



FOUNDERS' SERIES

2019 Rosemary's Block Chardonnay

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Situated on the north side of Boucherie Road at Quails' Gate's Estate in West Kelowna, Rosemary's Block has a pristine view of Okanagan Lake. Named for our mother Rosemary, this set of vines produces some of the best Chardonnay grapes in the Okanagan. Rosemary's Block Chardonnay is dedicated to our mother and her role in creating our family's winery. This beautifully crafted white is graceful and refined with an impressive intensity at its core.

WINEMAKING

Clones 76, 809 and 277 were harvested from our premium Chardonnay vines in Rosemary's Block (field 5). These grapes were whole-cluster pressed and 100% barrel fermented in a mix of new and old French oak. With full malolactic fermentation, the wine experienced aging on lees with battonage once per week and aged for 11 months – contributing to the finished wine's rich, creamy character.

TASTING NOTES.....

This elegant and complex wine offers aromas of lemon, pear and white flower. The oak is subtle and beautifully integrated, adding notes of almond and biscotti. The palate is medium-bodied with bright acidity and a stony minerality ending with a long smooth finish.

PERFECT PAIRINGS.....

Try pairing with roasted halibut, seared scallops, roasted chicken or light creamy pasta dishes.

TECHNICAL NOTES: CELLARING NOTES: Enjoy now and through 2030.

Alc. by volume: 13.0% Total acidity: 5.9 g/l

pH: 3.28

Residual sugar: 1.095 g/l SKU code: 655209

UPC code: 778856418019 Date bottled: June 2021 Limited Production