



# QUAILS' GATE

## *Okanagan Valley*

## 2019 VINTAGE REPORT

2019 was smoke free and cooler than average, which brought about a number of blessings in disguise. A cold snap in early March naturally thinned the blocks of grapevines on our property and helped to target lower yields. From May to June, above average sunshine was paired with above average rain, which reduced our need for irrigation. Harvest began on September 12 with our Gewürztraminer from the Hidden Terrace Vineyard high above Oliver and wrapped up with Riesling Icewine on November 29. During harvest, the team found the flavours of the grapes were developing at lower sugar concentrations than previous vintages: the cooler than average summer helped to develop exquisite fruit that will be ideal for ageing.

Our Reserve Estate blocks of Pinot Noir and Chardonnay – some of the oldest blocks in the Okanagan – produced absolutely tremendous flavours, with a balanced acidity. All the Pinots were gently hand plunged and vinified separately with long cold soak times to extract the phenomenal flavours and colour. This year we have begun experimenting with high end, large Burgundian French oak vessels to limit the extraction of the oak character, while still framing the fruit beautifully.

Our new Agrotherm machine was an exciting addition this year: it works by blowing a quick blast of 300°F air into the fruiting zone of the grapes. This destroys the spores of various grapevine diseases without the need for chemical based sprays. To the winemaker, this is an amazing innovation as it allows us to let our grapes hang until tasting perfectly, instead of harvesting a little early to avoid weather and pest issues. Even better, the Agrotherm contributes to a healthy and thriving ecosystem at Quails' Gate and the neighboring areas: part of our ongoing commitment to sustainability.

We look forward to releasing wines from this vintage throughout the year and meeting you all when you visit the estate.

Cheers,  
Quails' Gate Winemaking Team

