

QUAILS' GATE

Okanagan Valley

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.

2020 CLONE 220 CHENIN BLANC, OKANAGAN VALLEY

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.

WINEMAKING

Single vineyard estate fruit is gently whole-cluster pressed and the free-run juice is separated for fermentation into concrete eggs, with a portion in neutral oak barrels. It is then aged on the lees for 6 months.

TASTING NOTES

Refreshing aromas of lime blossom, green papaya and quince accompany elderflower and slate. A supple bright entry with a crisp citrus palate and medium acidity finishing off with a long mineral-driven finish.



TASTING NOTES

Alc. by volume: 13%
Total acidity: 7 g/l
Residual sugar: 0.63 g/l
pH: 3.11
SKU code: 65543
UPC code: 778856420036
Date bottled: September 2020

PERFECT PAIRINGS

The bright, natural freshness and rounded texture of this wine makes it a highly versatile choice to pair with food. Pair with seafoods, creamy risotto or Southeast Asian- flavoured pork chops with apple sauce or enjoy alongside a milder cheese such as Brie or this season's favourite Burrata.

CELLARING NOTES: Enjoy now and through 2030.