



QUAILS' GATE 2020 GEWÜRZTRAMINER



STORY.....

Charming, approachable and food-friendly, Quails' Gate Gewürztraminer is one of the most fruit forward wines in our portfolio. The aromatic and pink skinned grape originally hails from the foothills of the Alps. Despite its Germanic-sounding name, more Gewürztraminer is grown in the Alsace region of France. It grows well in British Columbia and is in fact the third most planted white grape in the region.

WINEMAKING.....

A portion of this year's vintage was destemmed and pressed for light skin contact – a technique that adds a tinge of colour and additional depth of flavour. The juice was then fermented at cool temperatures in stainless steel tanks to enhance the aromatic and natural fruitiness of the grape.

TASTING NOTES.....

The classic Gewürztraminer characteristics of lychee and rose petal are immediately evident on the nose accompanied with lemon, lime and ginger. On the palate the wine is medium-bodied with pillowy floral richness and a balanced spicy citrus finish.

PERFECT PAIRINGS.....

This wine is a very versatile choice for food pairings. Perfect on its own as a patio sipper, try pairing with Thai, Indian or Chinese cuisine, or roasted or grilled white meats with fruit sauces or chutneys. This would also be a lovely pairing for your holiday turkey dinner.

TECHNICAL NOTES

Alc. by volume: 12.5% Total
acidity: 5.5 g/l Residual
sugar: 1.9 g/l pH: 3.4
SKU code: 585745
UPC code: 778856120066
Date bottled: April 2021

CELLARING NOTES: Gewürztraminer is best enjoyed in its youth.
This vintage is ready to drink now.