



QUAILS' GATE

2018 CHASSELA S

PINOT BLANC-PINOT GRIS



WINEMAKING.....

The 2018 blend has a crisp freshness with 60% Chasselas, 20% Pinot Blanc and 20% Pinot Gris. The three varietals were hand harvested, then cold fermented in separate stainless steel tanks which enhances the wine's aromatic and intensively fruity characteristics. Blending is conducted post fermentation.

WINE STYLE.....

Chasselas was the first vinifera grape planted on our estate and has a long history at the property. As one of the most iconic wines at Quails' Gate, this white blend is made in a fresh, fruit-forward style to complement those long summer days. We're proud to share that the varietal is the number one selling BC VQA white wine in British Columbia.

TASTING NOTES.....

This is a very easy drinking white with lifted aromatics of white flowers, and notes of stone fruit, citrus and pear. Light bodied and slightly off-dry, the wine has bright acidity with a fresh citrus finish.

PERFECT PAIRINGS.....

Best enjoyed nicely chilled, all kinds of occasions suit our favorite patio sipper – picnics, cook outs and beach excursions, where summer salads and BC Spot prawns are a perfect pairing for this refreshing wine.

TECHNICAL NOTES

Alc. by volume: 12.0%
Total acidity: 2.8 g/l
Residual sweetness: 5.5 g/l
Sweetness code: 0
SKU code: 585737
UPC code: 778856118056
Date bottled: March 2019
Case volume: 19,000

CELLARING NOTES: Enjoy now.