



# QUAILS' GATE

## 2019 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. On the palate the wine is off-dry and medium bodied with notes of ripe pear, white pepper, tangerine, lemongrass and ginger. It is well-balanced with a nice texture and a long 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: 13.0%  
Total acidity: 4.8 g/l  
Residual sugar: 2.8 g/l  
pH: 3.4  
SKU code: 585745  
UPC code: 778856119060  
Date bottled: March 2020

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