



360 cases

Cellar through 2035.

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ROSEMARY'S BLOCK CHARDONNAY | 2022

Rosemary's Block Chardonnay is named for and dedicated to our mother Rosemary and her role in creating our family's winery. Situated on the north side of Boucherie Road at the Quails' Gate Estate in West Kelowna, Rosemary's Block vines produce some of the best Chardonnay grapes in the Okanagan. This beautifully crafted white is graceful and refined with an impressive intensity at its core.

2022 VINTAGE

The 2022 growing season was marked by a series of weather extremes. A record-breaking cold winter and cool spring gave way to a remarkable summer, with warm temperatures extending into early October, boosting ripeness and leading to a harvest that extended well into November – a rarity for the Okanagan Valley. This extended season has resulted in wines with balanced alcohol and crisp acidity, particularly in the early-ripening varieties.

WINEMAKING

Hand-picked, whole-cluster pressed, free-run juice fermented in French oak for 10 months while it underwent full malo-lactic conversion, and rigorous battonage. Bottle aged for 17 months prior to release. Composed of chardonnay clones 76 and 809.

ALCOHOL
13.5%

ACIDITY
6.35 g/L

pH
3.41

RESIDUAL SUGAR
0.7 g/L

TASTING NOTES

Like the 2022 vintage itself with its long, endless sunshine, this wine is living proof that with patience and willpower comes great rewards. The aromatics on the nose of this vintage celebrate sun-kissed lemon, poached pear and freshly baked croissants. The flavours run deep with this vintage, where yellow apple, lemon curd, sweet tarragon and roasted hazelnut continually evolve in your wine glass. Serve lightly chilled to allow the wine to express its complex flavours.

PERFECT PAIRINGS

Enjoy with tarragon chicken, roasted chickpeas with pita or truffles & mushroom risotto.