

QUAILS' GATE

Okanagan Valley

2007 Pinot Noir

Tasting and Winemakers Notes

This handcrafted, fresh fruit forward Pinot Noir is sourced entirely from our estate vineyards on the slopes of Mt. Boucherie. After going through extended maceration where it stayed in contact with its skins for about 20 days, the wine is barrel aged entirely in French oak (25% new, 75% 1-3 year old) for 11 months. This vintage may be enjoyed now with its smooth & supple tannins or within 2-3 years of the vintage while the sweet ripe black cherry and plum characters are still vibrant.

True Pinot Noir aromatics of black cherry and spice leap from the glass! The lively fruit is underpinned by a fine tannic structure that unwinds with a bit of aeration. The tiers unfold to reveal a soft silky texture with a lingering finish. Tempt your taste buds and pair this wine with west coast barbecue salmon or asparagus and mushroom risotto.

\$24.99
plus .10¢ bottle deposit



Varietal: 100% Pinot Noir. Alc. By Vol: 14.0%
Total Acidity: 6 g/l. Residual Sweetness: 0 g/l
Sweetness: (0). UPC: 778856107203
Date Bottled: Dec. 2008 Case Volume: 3817 cases
Price: \$24.99