

QUAILS' GATE

Okanagan Valley



2007 TBA Optima

Tasting and Winemakers Notes

Picked late in October, the Totally Botrytis Affected (TBA) Optima grapes were foot-stomped in the picking bins to get the juice in contact with the skins prior to pressing. The soft skinned grapes were thoroughly dehydrated from the 'Botrytis Cinerea' mold. This harmless fungus pierces the grape skins causing the fruit to shrink and raisin, leaving the remaining juice naturally sweet. After gentle pressing and cold settling in the tank, the juice was racked then fermented cold over a 10 day period. The 2007 season provided good natural acidity to balance the residual sweetness in this unique dessert wine.

This succulent dessert wine exhibits a very aromatic profile of baked pear, fig, orange and ripe citrus with a classic honey bees wax note derived from the Botrytis mold. The palate is full of candied sweetness balanced by firm natural acidity.

Enjoy with lemon panna cotta or soft ripe cheeses.

\$29.99
plus .10€ bottle deposit

Varietal: 100% Optima Alc. By Vol: 11.0%
Total Acidity: 9.7g/l. Residual Sweetness: 122.0 g/l
Sweetness: (11). UPC: 778856307092
Date Bottled: Feb. 2008 Case Volume: 997 cases
Price: \$29.99