

QUAILS' GATE

Okanagan Valley

2008 Chenin Blanc

Tasting and Winemakers Notes

Harvested from both the Quails' Gate Estate and Osoyoos vineyards, the 2008 Chenin Blanc is more complex than ever before. The blend is comprised of 92% Chenin Blanc and 8% Sauvignon Blanc to add depth and freshness. The grapes were whole bunch pressed then 15% was fermented in 3 year old oak barrels to add richness and texture, while the remaining 85% was fermented cold in stainless steel tanks to preserve minerality and varietal freshness. Bottled young with crisp, bracing acidity that will continue to develop over time, this wine has great staying power and will reward careful cellaring with great structure and further complexity.

A rush of exuberant fruit flavours, zesty lemons, limes and tropical fruits mingle with subtle notes of gooseberry, boxwood, and a touch of honey. Fresh, clean aromatics entice the senses and are followed by a racy sweet and sour palate with the barrel portion adding a smooth, lush finish. The definitive BC oyster wine, the Chenin Blanc will pair nicely with any steamed shellfish or a fresh heirloom tomato salad.

\$18.99
plus .10¢ bottle deposit



Varietal: 92% Chenin Blanc 8% Sauvignon Blanc

Alc. By Vol: 12.5% Total Acidity: 9.0 g/L

Residual Sweetness: 5.0 g/l. Sweetness: (0)

UPC: 778856108033

Bottling Date: March 2009 Case Volume: 4700 cases

Price: \$18.99