

Quails' Gate 2008 Vintage Report



Quails' Gate Pinot Noir
Bud Break in April, Field 3 Block 3

The 2008 growing season at Quails' Gate was very unusual with an uncharacteristically cool spring which led to late bud break, followed by a period of settled warmer weather. This combination produced the rather large crop potential that is necessary to perform considerable thinning and canopy management to ensure optimal ripening by October. Summer temperatures were below normal and ripening was not achieved until a good burst of heat in the later part of August and September.

Harvest was approximately 2 weeks behind previous vintages for most varieties which led to a short but intense harvest with the bulk of the grapes not ready to pick until mid-October. A crew of approximately 40 worked tirelessly to hand pick the approximately 200 acres of Quails' Gate vines. The crop size was fantastic with optimal flavours at Harvest with moderate sugar levels and elevated acidity from the cool season. With the perfect, dry conditions at the end of the season and into harvest, the grapes arrived at the winery in excellent condition.



Quails' Gate Pinot Noir
Flowering in June



Quails' Gate Pinot Noir
Veraison in August

An unexpected cold snap in mid-December dropped temperatures below -8°C and brought the Icewine harvest on December 15, 2008. Average temperatures during the morning harvest fluctuated around -15°C .

Fermentation went smoothly and the wines are now tucked away in the cellar and the 2008 vintage is likely to produce some excellent wines. In particular, cooler climate varieties like Pinot Noir, Chardonnay, Riesling and Gewurztraminer are already showing beautifully and will continue to improve. We look forward to sharing our wines with you in the upcoming year!

Grant Stanley, Winemaker



Quails' Gate Pinot Noir
Ready for Harvest October

Temperatures Taken from Environment Canada's weather station at Quails' Gate
(Latitude: 49° 50'N, Longitude 119° 34'W, Elevation 417.00m)