

# QUAILS' GATE

*Okanagan Valley*



## 2007 Cabernet Sauvignon

### Tasting and Winemakers Notes

Our Cabernet Sauvignon grapes were grown in the Quails' Gate Boucherie Mountain vineyards and benefited from the hot summer of 2007. Extended skin contact provided the colour and structure that will support cellaring for up to five years. Prior to blending and bottling, this stylish Cabernet Sauvignon spent 18 months in French and American oak barrels. Though the 2007 vintage is drinking well now, it will reward careful cellaring of up to 5 years.

Focussed blackberry and cassis fruit mingle with hints of spicy peppercorns. With fine tannins and hint of smoky French oak, this wine has bright acidity and a full, rich frame. A versatile food wine, try it with roasted rack of lamb, rich beef stew or aged blue veined cheese.

**\$26.99**  
plus .10¢ bottle deposit

Varietal: 100% Cabernet Sauvignon Alc. By Vol: 14%  
Total Acidity: 6.7 g/l Residual Sweetness: 2 g/l  
Sweetness: (0) UPC: 778856107227  
Date Bottled: June 2009 Case Volume: 2000 cases