



# QUAILS' GATE

*Okanagan Valley*

## 2008 Stewart Family Reserve Chardonnay

### Tasting and Winemakers Notes

Our SFR Chardonnay was harvested in October 2008 from the best French clones in Quails' Gate Estate vineyards. With vines averaging 13-16 years old, their roots extend deep into the clay and gravel soil adding minerality and complexity to the wine. Made from 100% estate grown French clone Chardonnay in a typical cool-climate season showing excellent balance and acidity. This wine was hand crafted using full barrel fermentation in French oak (40% new, 60% 1 year old) for 11 months using Montrachet yeast strains. All barrels were warmed to complete the malolactic fermentation. These techniques enhance mid palate weight and texture, adding richness and complexity. Time in the bottle will allow for seamless integration of this well balanced Chardonnay, which will cellar up to 5 years.

Our SFR Chardonnay is deliciously rich and complex with inviting aromas of white peach, melon, lime flesh and citrus blossom. The palate is tight, but weighty with a delicate balance of fine oak and vivid fruit. This wine is a classic Chardonnay with lovely textures and succulent minerality. Try pairing with lightly smoked sablefish with potato brandade or veal chop with sunchoke puree.

**\$29.99**  
plus .10¢ bottle deposit

Varietal: 100% Chardonnay Alc. By Vol: 14%  
Total Acidity: 6 g/l Residual Sweetness: 3 g/l  
Sweetness: (0) UPC: 778856208016  
Bottling Date: Sept 2009 Case Volume: 2150 cases  
(6 bottle cases)