

2005 Vintage Report

Kelowna, BC, October 6, 2005 --The 2005 growing season has been a gentle reminder of our status as a cool-climate region, with average daily temperatures considerably lower than in 2003 and 2004. Some unsettled rainy and windy weather in late June, during flowering, had the effect of a poor fruit set across most grape varieties, with the result being lighter bunch weights and a smaller crop on the vines.

The combination of a cool season with excellent day to night temperature differentials and a smaller crop to ripen will produce excellent flavours and good natural acidity in this year's vintage. I am expecting that the cool climate varieties: Pinot Noir, Riesling and Gewürztraminer will prosper most from the cooler season.

Harvest began on September 27 at Quails' Gate Estate Winery with Marechal Foch, the first to come in at 28 brix! This was followed closely by Pinot Noir and Sauvignon Blanc. Both of those varieties have done well in the cooler season, exhibiting good ripe flavours, and excellent numbers in respect to brix, PH and acidity. As expected the crop is small due to lower than average bunch weights, this will give great concentration of flavours to all varieties and while there won't be an abundance of wine from 2005, it will be an excellent vintage!!

Grant Stanley, Winemaker

