

Fast Facts

December 12, 2008

Quails' Gate Gears up for Icewine Harvest 2008

With the looming drop in temperature, Quails' Gate Winery in Kelowna, BC is anticipating the 2008 Icewine Harvest for either Sunday, December 14th or Monday, December 15th.

- Winemaker Grant Stanley has a harvest crew of 15 ready to pick at a moments notice
- The crew will harvest one acre of Riesling grapes
- The grapes are picked and processed while frozen. This method is used to extract only the sweet syrup left behind when the natural water in the fruit is frozen. Some raisining in the grapes, adds to the complexity and sweetness in this wine
- The frozen grapes will be pressed immediately following harvest and require just one press load
- The 2008 harvest will produce approximately 1000 cases (200 ml bottles) of Icewine, to be bottled in Spring 2009
 - Perfect for gifts and small get-togethers; the Icewine is also suitable for cellaring
 - The 2006 vintage was awarded a Gold Medal at the 2008 Canadian Wine Awards (this vintage is still available at Quails' Gate Wineshop - \$34.99)
 - The 2007 vintage is now available in the marketplace
- Quails' Gate has been a consistent producer of Icewine for six vintages
- Quails' Gate is reknowned for award-winning Pinot Noir and Chardonnay, with Icewine representing just 1% of its total wine production

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