



QUAILS' GATE

2018 CHENIN BLANC

WINE STYLE

From its Loire Valley origins in France, to the Okanagan Valley, this vinifera grape has flourished on our estate for more than 20 years. This wine is complex with beautiful bright acidity, lovely mid-palate texture, and a long, refreshing finish.

TASTING & PAIRING

Pale lemon in the glass, bright notes of citrus, apple, pear, quince and hay mingle together on the nose. The palate is dry with flavours of zesty citrus, and a characteristic stony minerality. This wine is made for fresh, sustainable, BC seafood, including freshly shucked oysters on the half shell, clams and mussels.

WINEMAKING

Sourced from our Quails' Gate Estate and Osoyoos vineyards, our 2018 Chenin Blanc is a blend of 92% Chenin Blanc and 8% Sauvignon Blanc.

After harvest, the Chenin Blanc grapes were whole bunch pressed. We separated the free-run juice for cold fermentation in 75% stainless steel tanks and 25% in neutral French oak barrels and a combination of new and old 500 litre puncheons.



TECHNICAL NOTES

Alc. by volume: 13.2 %

Total acidity: 6.9 g/l

Residual sweetness: < 1.0 g/l

Sweetness code: 0

SKU code: 391854

UPC code: 778856118032

Date bottled: April 2019

Case volume: 3900

CELLARING NOTES

Enjoy now until 2023.



QUAILS' GATE

2017 CHENIN BLANC

WINE STYLE

From its Loire Valley origins in France, to the Okanagan Valley, this white grape has flourished on our estate for more than 20 years and is always highly sought after. The wine is dry and medium bodied with great complexity, beautifully balanced acidity and lovely weight and texture.

TASTING & PAIRING

Pale lemon in the glass, notes of citrus, pear, quince, fresh flowers and grass mingle together on the nose. On the palate the wine has flavours of orchard fruit, subtle notes of lees and wet stones with a long, lingering finish. This wine is made for fresh, sustainable BC seafood, including freshly shucked oysters on the half shell, wild BC Spot Prawns or even smoked salmon.

WINEMAKING

Sourced from our Quails' Gate Estate, Mannhardt and Osoyoos vineyards, our 2017 Chenin Blanc is a blend of 90% Chenin Blanc and 10% Sauvignon Blanc.

After harvest, the grapes were whole bunch pressed, then we separated the free-run juice for cold fermentation in 75% stainless steel tanks and 25% in neutral French oak barrels, and new 500 litre puncheons. The wine's complexity and mouthfeel was developed by keeping the Chenin grapes separately in cask for a few months.



TECHNICAL NOTES

Alc. by volume:	13 %
Total acidity:	7.3 g/l
Residual sweetness:	1.3 g/l
Sweetness code:	0
SKU code:	391854
UPC code:	778856117035
Date bottled:	March 2018
Case volume:	3000

CELLARING NOTES

Enjoy now until 2023.



QUAILS' GATE

2016 CHENIN BLANC

WINE STYLE

From its Loire Valley origins in France, to the Okanagan Valley, this vinifera grape has flourished on our estate for over 20 years. Light to medium bodied, juicy acidity with a racy, but dry finish.

TASTING & PAIRING

Pale lemon in the glass, honeysuckle, grass, citrus, pear and melon mingle together on the nose. The palate is dry and surprisingly complex with beautifully balanced acidity, lovely weight and mid-palate texture, along with its characteristic stony mineral note. This wine is made for fresh, sustainable, BC seafood, including freshly shucked oysters on the half shell, wild BC spot prawns, mussels and ceviche. We also recommend pairing with local goat cheese salads.

WINEMAKING

Sourced from our Quails' Gate Estate, Mannhart and Osoyoos vineyards, our 2016 Chenin Blanc is a blend of 90% Chenin Blanc and 10% Sauvignon Blanc.

After harvest, the grapes were whole bunch pressed, then cold fermented in 80% stainless steel tanks and 20% in seasoned French oak barrels, and new 500 litre puncheons. The wine's complexity and mouthfeel was developed by keeping the Chenin grape separately in cask for a few months.



TECHNICAL NOTES

Alc. by volume:	13 %
Total acidity:	6.6 g/l
Residual sweetness:	0.98 g/l
Sweetness code:	0
SKU code:	391854
UPC code:	778856116038
Date bottled:	March 2017
Case volume:	4000

CELLARING NOTES

Enjoy now until 2022.



QUAILS' GATE

2015 CHENIN BLANC

WINE STYLE

Our Chenin Blanc has been served to visiting Heads of State, including US President Barack Obama, the Japanese Royal Family and their Royal Highnesses, the Duke and Duchess of Cambridge. Made in the classic Vouvray style of the Loire region in France, this wine has garnered a dedicated and loyal following. Crisp and refreshing, with a slightly more rounded profile than previous vintages, it's a perfect wine to start off any lunch or dinner event and is recognized as one of BC's best wines when served with a platter of fresh shellfish.

TASTING & PAIRING

This year's Chenin Blanc is full of intense bright citrus fruit notes and a stony mineral character which gives the wine additional complexity. This delightful, medium-bodied wine is made with just a kiss of oak to give structure, balance and significant mouthfeel. We suggest pairing with fresh seafood such as oysters on the half shell, wild BC Spot Prawns, mussels and ceviche. For cheese lovers, try pairing it with a local goat's cheese or a Caprese salad.

WINEMAKING

This year's blend of 90 percent Chenin Blanc and 10 percent Sauvignon Blanc is sourced from both Quails' Gate Estate and Osoyoos vineyards. The grapes were whole-bunch pressed followed by cold fermentation, 85 percent in stainless steel tanks and 15 percent in two-year-old French oak barrels and, for the first time, two 500-liter puncheons. The barrel portion of the blend provides a lush quality to the palate alongside the complex aromas. To truly appreciate the development and complexity of the character of this wine, try cellaring our Chenin Blanc between five and seven years.

TECHNICAL NOTES

Alc. by volume:	13%
Total acidity:	6 g/l
Residual sweetness:	3 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856114201
Date bottled:	November 2015
Case volume:	6480





QUAILS' GATE

2014 CHENIN BLANC

WINE STYLE

One of our most popular wines, Quails' Gate Winery's Chenin Blanc has been served to numerous visiting Heads of State, including US President Barack Obama and their Royal Highnesses, the Duke and Duchess of Cambridge. Made in the classic Vouvray style of the Loire region in France, this wine has garnered a dedicated and loyal following. Known as BC's best wine when served with fresh oysters, our Chenin Blanc is the perfect wine with which to start any social function.

TASTING & PAIRING

This year's Chenin Blanc opens with aromatic white flowers intermingled with vivid citrus and tropical papaya. Dry and medium-bodied on the palate, this wine has great texture and is typically bright and juicy with notes of gooseberries, lemon and zesty grapefruit. We pair this wine with fresh BC oysters and our Humboldt Squid salad at Old Vines Restaurant. For the chef at home, try ceviche, tuna tataki or a summer seafood themed salad with peach, mango or papaya as a complement.

WINEMAKING

This year's blend of 88 percent Chenin Blanc and 12 percent Sauvignon Blanc is sourced from both Quails' Gate Estate and Osoyoos vineyards. The grapes were whole-bunch pressed followed by cold fermentation, 85 percent in stainless steel tanks and 15 percent in two-year-old French oak barrels. The barrel portion of the blend provides a lush quality to the palate alongside complex aromas. To truly appreciate the development and complexity of the character of this wine, try cellaring our Chenin Blanc between five to seven years.



TECHNICAL NOTES

Alc. by volume: 12.5 %

Total acidity: 7.4 g/l

Residual sweetness: 4.1 g/l

Sweetness code: 0

SKU code: 391854

UPC code: 778856114034

Date bottled: March 2015

Case volume: 3180



QUAILS' GATE

2013 CHENIN BLANC

WINE STYLE

One of our most popular wines, Quails' Gate Winery's Chenin Blanc has been served to numerous visiting Heads of State, including US President Barack Obama and their Royal Highnesses, the Duke and Duchess of Cambridge. Made in the classic Vouvray style of the Loire region in France, this wine has garnered a dedicated and loyal following. Known as BC's best wine when served with fresh oysters, our Chenin Blanc is the perfect wine with which to start any social function.

TASTING & PAIRING

On the nose, our Chenin Blanc displays characteristic crisp lemon and lime exuberance, underplayed with bright white floral and ripe papaya notes. The palate is wonderfully balanced and well-structured, with crisp citrus, flinty minerality and hints of green apple. Pairs beautifully with a chilled seafood platter or a crisp chopped salad with snow peas and radishes in a lime and cilantro dressing.

WINEMAKING

The 2013 growing year at our Estate vineyards was remarkably warm, which translated into fruit-forward wines with surprising length and structure. This year's blend of 91 percent Chenin Blanc and 9 percent Sauvignon Blanc is sourced from both Quails' Gate Estate and Osoyoos vineyards. The grapes were whole-bunch pressed followed by cold fermentation, 85 percent in stainless steel tanks and 15 percent in two-year-old French oak barrels. The barrel portion of the blend provides a lush quality to the palate alongside complex aromas. To truly appreciate the development and complexity of the character of this wine, cellaring five to seven years can be undertaken.



TECHNICAL NOTES

Alc. by volume: 13 %

Total acidity: 7.2 g/l

Residual sweetness: 2.6 g/l

Sweetness code: 0

SKU code: 391854

UPC code: 778856113037

Date bottled: March 2014

Case volume: 3500



QUAILS' GATE

2012 CHENIN BLANC

WINE STYLE

One of our most popular wines, Quails' Gate Winery's Chenin Blanc has been served to numerous visiting Heads of State, including US President Barack Obama and their Royal Highnesses, the Duke and Duchess of Cambridge. Made in the classic Vouvray style of the Loire region in France, this wine has garnered a dedicated and loyal following. Known as BC's best wine when served with fresh oysters, our Chenin Blanc is the perfect wine with which to start any social function.

TASTING & PAIRING

The 2012 Chenin Blanc opens with an exuberant rush of lively fruit – lemons, limes, tropical notes of melon and papaya – combined with a racy acidity. In the mouth, it is fresh, crisp and balanced, with genuine fruit sweetness. Intense citrus notes make this wine a perfect match for oysters and shellfish.

WINEMAKING

The blend of grapes, 92 percent Chenin Blanc and 8 percent Sauvignon Blanc, are sourced from both Quails' Gate Estate and Osoyoos vineyards. The grapes were whole-bunch pressed followed by cold fermentation, 85 percent in stainless steel tanks and 15 percent in two-year-old French oak barrels. The barrel portion of the blend provides a lush quality on the palate alongside complex aromas. To truly appreciate the development and complexity of the character of this wine, we recommend cellaring it for five to seven years.

TECHNICAL NOTES

Alc. by volume:	13.0 %
Total acidity:	7.6 g/l
Residual sweetness:	5 g/l
Sweetness code:	0
SKU code:	391854
UPC code:	778856112030
Date bottled:	February 2013
Case volume:	5100





QUAILS' GATE

2011 CHENIN BLANC

WINE STYLE

One of our most popular wines, Quails' Gate Winery's Chenin Blanc has been served to numerous visiting Heads of State, including US President Barack Obama and their Royal Highnesses, the Duke and Duchess of Cambridge. Made in the classic Vouvray style of the Loire region in France, this wine has garnered a dedicated and loyal following. Known as BC's best wine when served with fresh oysters, our Chenin Blanc is the perfect wine with which to start any social function.

TASTING & PAIRING

This Chenin Blanc opens with a rush of exuberant fruit – zesty lemon and lime with notes of melon and passion fruit that linger on the finish. Fresh, crisp and racy with a genuine fruit sweetness that balances the firm, natural acidity. The intense citrus notes make this wine a perfect match for oysters and shellfish.

WINEMAKING

Our grapes are sourced from both Quails' Gate Estate and Osoyoos vineyards. This wine is comprised of 92 percent Chenin Blanc and 8 percent Sauvignon Blanc. The 2011 growing season was cooler than average. Extreme temperature differences close to harvest preserved the grapes' natural acidity. The grapes were whole-bunch pressed followed by cold fermentation, 85 percent in stainless steel tanks and 15 percent in two-year-old French oak barrels. The barrel portion of the blend provides a lush palate and complex aromas. This wine was bottled young, but careful cellaring of five to eight years will be rewarded with further complexity and development.



TECHNICAL NOTES

Alc. by volume: 12.5 %

Total acidity: 11 g/l

Residual sweetness: 5 g/l

Sweetness code: 0

SKU code: 391854

UPC code: 778856111033

Date bottled: March 2012

Case volume: 3843



QUAILS' GATE

2010 CHENIN BLANC

WINE STYLE

One of our most popular wines, Quails' Gate Winery's Chenin Blanc has been served to numerous visiting Heads of State, including US President Barack Obama and their Royal Highnesses, the Duke and Duchess of Cambridge. Made in the classic Vouvray style of the Loire region in France, this wine has garnered a dedicated and loyal following. Known as BC's best wine when served with fresh oysters, our Chenin Blanc is the perfect wine with which to start any social function.

TASTING & PAIRING

In cooler years, Chenin Blanc develops lifted grapefruit aromas that give the perception of a sweet wine even though this wine is dry. We like to say this wine is fruit-forward but dry. Fresh, clean aromatics entice the senses and are followed by a racy, sweet and sour palate with a smooth, lush finish provided by minimal oak contact. The definitive West Coast seafood wine, the Chenin Blanc will pair nicely with any steamed shellfish or a fresh heirloom tomato salad.

WINEMAKING

A lighter crop and a cooler vintage made the 2010 Chenin Blanc one of our top wines this vintage. The small amount of Sauvignon Blanc (10 percent) that was barrel-aged rounded out the mid-palate and gave it the viscosity needed to make an exceptional wine. The benefits of our southern Osoyoos property being warmer showed through with rich and ripe fruit. Traditional whole-bunch pressing and cold fermentation maintain the style for which Quails' Gate Winery is famous for.



TECHNICAL NOTES

Varietal Blend:	90% Chenin Blanc, 10% Sauvignon Blanc
Alc. by volume:	12.5 %
Total acidity:	7.2 g/l
Residual sweetness:	5.0 g/l
Sweetness code:	0
SKU code:	391854
UPC code:	778856110036
Date bottled:	March 2011
Case volume:	4400



QUAILS' GATE

2009 CHENIN BLANC

WINE STYLE

One of our most popular wines, Quails' Gate Winery's Chenin Blanc has been served to numerous visiting Heads of State, including US President Barack Obama and their Royal Highnesses, the Duke and Duchess of Cambridge. Made in the classic Vouvray style of the Loire region in France, this wine has garnered a dedicated and loyal following. Known as BC's best wine when served with fresh oysters, our Chenin Blanc is the perfect wine with which to start any social function.

TASTING & PAIRING

A rush of fruit flavour- zesty lemons, limes and tropical fruits mingle with subtle notes of gooseberry, boxwood and a touch of honey. Fresh, clean aromatics entice the senses and are followed by a racy, sweet and sour palate with the barrel portion adding a smooth, lush finish. Enjoy this wine with oysters on the half shell or linguini alle vongole.

WINEMAKING

This blend is comprised of Chenin Blanc and a small component of Sauvignon Blanc to add depth and freshness. The grapes were whole-bunch pressed. A small portion was fermented in older oak barrels to add richness and texture, while the remainder was fermented cold in stainless steel tanks to preserve minerality and varietal freshness.



TECHNICAL NOTES

Varietal Blend:	94% Chenin Blanc, 6% Sauvignon Blanc
Alc. by volume:	13 %
Total acidity:	7 g/l
Residual sweetness:	5.0 g/l
Sweetness code:	0
SKU code:	-
UPC code:	778856109030
Date bottled:	February 2010
Case volume:	3739