



COLLECTOR SERIES

2017 STEWART FAMILY RESERVE PINOT NOIR

WINE STYLE

The Stewart Family Reserve Pinot Noir is our flagship red wine at Quails' Gate. The fruit is sourced from our finest blocks on the Boucherie slopes just across from the winery. It is made in limited quantities and only in vintages of exceptional quality.

TASTING & PAIRING

Expect an inviting mix of ripe red fruits, such as cherry, raspberry and cranberry that lift the palate, along with undertones of earth, allspice and clove. The tannins are evident and will soften beautifully with time. Suave, with an effortless elegance, we recommend serving at 15°C to enhance your tasting experience. Try pairing with duck, Thanksgiving turkey, pork, seared BC salmon and rack of lamb served with a ragout of French lentils.

WINEMAKING

A blend of our premium Pinot Noir blocks and clones grown at our West Kelowna estate, some of the vines date back to the 1970's giving exceptional fruit complexity. Fermentation takes place in stainless steel tanks using a combination of indigenous and French cultivated yeast strains. After fermentation, the wine is aged in medium-plus toasted new and old French oak barrels for 11 months before blending and bottling, giving depth and character to deliver a powerful yet supple wine.

TECHNICAL NOTES

Alc. by volume:	14%
Total acidity:	6.1 g/l
Residual sweetness:	< 1 g/l
Sweetness code:	0
SKU code:	639658
UPC code:	778856418064
Date bottled:	December 2018
Case volume:	2300 (6/case)

CELLARING NOTES

Enjoy now until 2027.



COLLECTOR SERIES

2016 STEWART FAMILY RESERVE PINOT NOIR

WINE STYLE

Our flagship red wine, the Stewart Family Reserve Pinot Noir is elegant and complex blending Old World charm and New World nuances. It is made in limited quantities and only in vintages of exceptional quality.

TASTING & PAIRING

An elegant and enchanting wine, expect an inviting blend of cherry, raspberry and cranberry fruit with classic notes of undergrowth and the quality French oak providing an intriguing array of spices. The palate is seductive and complex with smooth, polished tannins and a lingering finish. Try pairing with French onion soup, duck confit, or even braised beef with roasted root vegetables and celeriac purée.

WINEMAKING

An exceptional growing season for Pinot Noir resulted in beautifully balanced fruit from over 20 year-old vines on the Boucherie Bench. Harvested by hand in early October, the fruit was chilled and soaked on the skins for several days before undergoing spontaneous fermentation. The wine was gently pressed before barrel ageing for 10 months exclusively in French oak barrels.

TECHNICAL NOTES

Alc. by volume:	14%
Total acidity:	6.1 g/l
Residual sweetness:	< 1 g/l
Sweetness code:	0
SKU code:	639658
UPC code:	778856216202
Date bottled:	November 2016
Case volume:	2208

CELLARING NOTES

Enjoy now until 2027.



COLLECTOR SERIES

2015 STEWART FAMILY RESERVE PINOT NOIR

WINE STYLE

The Stewart Family Reserve Pinot Noir is our flagship red wine at Quails' Gate. The fruit is sourced from our finest blocks on the Boucherie slopes just across from the winery. It is made in limited quantities and only in vintages of exceptional quality.

TASTING & PAIRING

Expect an inviting mix of ripe red fruits, such as cherry, raspberry and plum that lift the palate, along with sweet spice aromas of allspice, clove and nutmeg. The tannins are evident and will soften beautifully with time. Suave, with an effortless elegance, we recommend serving at 15° C to enhance your tasting experience. Try pairing with duck, Thanksgiving turkey, pork, seared BC salmon and mushroom-crust rack of lamb served with a ragout of French lentils.

WINEMAKING

The warm season resulted in very ripe grapes. A blend of different blocks and clones of Pinot Noir grown on estate with some of the vines being 30 years old, fermentation takes place in stainless steel tanks using a combination of indigenous and French cultivated yeast strains. After fermentation, the wine is aged in French oak barrels (40% new and 60% 1 & 2 years old) for 11 months before blending and bottling, giving depth and character to deliver a powerful yet supple wine.

TECHNICAL NOTES

Alc. by volume:	14%
Total acidity:	6.1 g/l
Residual sweetness:	0.5 g/l
Sweetness code:	0
SKU code:	639658
UPC code:	778856215205
Date bottled:	December 2016
Case volume:	2208

CELLARING NOTES

Enjoy now until 2025.



COLLECTOR SERIES

2014 STEWART FAMILY RESERVE PINOT NOIR

WINE STYLE

Pinot Noir is our flagship product. The volcanic slopes at this Quails' Gate vineyard site are ideally suited to this varietal. Made to be elegant, with touches of grace and finesse, this wine is made for wine lovers who desire a sophisticated style of Pinot Noir. As one of Canada's leading producers of Pinot Noir, we ensure that our wines exhibit rich, complex fruit flavours, reminiscent of classic Burgundy wines, while showcasing the added elegance of New World wine-making techniques.

TASTING & PAIRING

A New World-style Pinot Noir with aromas of rich, ripe red berries, cherry jam and the sweet spices of clove and nutmeg. The palate is very seductive and complex, full of intense red-berried fruits with intriguing exotic spices and a long, lingering finish. This wine can be enjoyed right now but will also age for another five to eight years. We recommend baked salmon, roasted duck and other game dishes with this wine.

WINEMAKING

The Stewart Family Reserve Pinot Noir was made from 100 percent Pinot Noir clones sourced entirely from 12 to 29-year-old vines grown in the Estate vineyards on Mount Boucherie bench. Harvested by hand in early October, the fruit was chilled and soaked on the skins for several days before undergoing spontaneous fermentation. The wine was gently pressed before barrel-aging for ten months in 50 percent new French oak. Only the very best French oak barrels are chosen for the Stewart Family Reserve Pinot Noir.

TECHNICAL NOTES

Alc. by volume:	13.5%
Total acidity:	6.2 g/l
Residual sweetness:	2.9 g/l
Sweetness code:	0
SKU code:	639658
UPC code:	778856214208
Date bottled:	December 2015
Case volume:	1948



COLLECTOR SERIES

2013 STEWART FAMILY RESERVE PINOT NOIR

WINE STYLE

Pinot Noir is our flagship product. The volcanic slopes at this Quails' Gate vineyard site are ideally suited to this varietal. Made to be elegant, with touches of grace and finesse, this wine is made for wine lovers who desire a sophisticated style of Pinot Noir. As one of Canada's leading producers of Pinot Noir, we ensure that our wines exhibit rich, complex fruit flavours, reminiscent of classic Burgundy wines, while showcasing the added elegance of New World wine-making techniques.

TASTING & PAIRING

This year's Reserve Pinot Noir is a beautifully balanced wine that demonstrates a youthful nose with a mélange of ripe red berries, sweet tobacco, exotic spices and subtle oak notes. The palate is very refined and complex with a silky and seductive mouthfeel and a long, lingering finish. Pair with baked salmon, braised ham, seared duck breast, Bouef Bourguignon and other stews and casseroles.

WINEMAKING

The Stewart Family Reserve Pinot Noir was made from 100 percent Pinot Noir clones sourced entirely from 11- to 28-year-old vines grown in the Estate vineyards on Mount Boucherie bench. Harvested by hand in early October, the fruit was chilled and soaked on the skins for several days before undergoing spontaneous fermentation. After nearly a month on the skins, the wine was gently pressed before barrel-aging for ten months in 50 percent new French oak. Only the very best French oak barrels are chosen for the Stewart Family Reserve Pinot Noir.

TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	5.3 g/l
Residual sweetness:	3.1 g/l
Sweetness code:	0
SKU code:	639658
UPC code:	778856213201
Date bottled:	December 2014
Case volume:	2030



COLLECTOR SERIES

2012 STEWART FAMILY RESERVE PINOT NOIR

WINE STYLE

This wine is meant to satisfy the most discerning Pinot Noir lover. Made in limited quantities and only in vintages of exceptional quality, it is aged in premium French oak barriques to provide subtle aromas without masking the ripe fruit. This is an elegant wine, with concentrated yet delicate flavours, true to a Burgundian classic food wine. Regarded as a leader in the production of quality Pinot Noir in Canada, the Stewart Family Reserve wines are always cellar-worthy.

TASTING & PAIRING

The nose is rich and complex with hints of dark cassis and aged oak mixed with chocolate, plum and floral notes. This elegant wine is fruit-forward with notes of ripe cherry layered with roasted nut flavors. The rich palette is beautifully balanced with a smooth finish that will improve over time. We recommend proper cellaring of five to eight years. Our Stewart Family Reserve Pinot pairs well with baked salmon, duck confit or Coq au vin. For a truly decadent meal, try it with Beef Bourguignon.

WINEMAKING

The Stewart Family Reserve Pinot Noir was made from 100 percent Pinot Noir clones sourced entirely from 10- to 27-year-old vines grown in the Quails' Gate Estate vineyards on the Mount Boucherie bench. Harvested by hand in early October, the fruit was chilled and soaked on the skins for several days before undergoing spontaneous fermentation. After nearly a month on the skins, the wine was gently pressed before barrel-aging for ten months. Only the very best French oak barrels are chosen for the Stewart Family Reserve Pinot Noir.

TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	5.8 g/l
Residual sweetness:	1.2 g/l
Sweetness code:	0
SKU code:	639658
UPC code:	778856212204
Date bottled:	December 2013
Case volume:	1775



COLLECTOR SERIES

2011 STEWART FAMILY RESERVE PINOT NOIR

WINE STYLE

Pinot Noir is our flagship product. The volcanic slopes at this Quails' Gate vineyard site are ideally suited to this varietal. Made to be elegant, with touches of grace and finesse, this wine is made for wine lovers who desire a sophisticated style of Pinot Noir. As one of Canada's leading producers of Pinot Noir, we ensure that our wines exhibit rich, complex fruit flavours, reminiscent of classic Burgundy wines, while showcasing the added elegance of New World wine-making techniques.

TASTING & PAIRING

On first impression, the fragrance of this supple, silken-textured Pinot Noir is dominated by intensely bright, ripe, red fruits. As the wine unfolds, musky floral aromas evoke images of dark, velvety, blood-red roses. Firm but very fine tannins allow the wine to showcase gorgeous primary fruit with subtle layers of spice and truffle. Pair this wine with butter herb-crusted chicken, roasted lamb, savory slow cooked game or side dishes with an earthy or nutty character.

WINEMAKING

2011 was an excellent cool climate year in which our vines on the Mount Boucherie bench thrived. The majority of the vines are over 20 years old, with deep roots penetrating the complex, freely-draining soils. Harvested in early October, the grapes were cooled and allowed to soak on skins for a week before wild yeast fermentation was initiated by warming the vats. After nearly a month on the skins, the wine was gently pressed and aged exclusively in French oak barrels for ten months before racking and blending. Cellaring of five to seven years will allow this wine to further develop underlying characteristics and a suppleness sure to impress Pinot aficionados.

TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	5.4 g/l
Residual sweetness:	2 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856111200
Date bottled:	December 2012
Case volume:	7000





COLLECTOR SERIES

2009 STEWART FAMILY RESERVE PINOT NOIR

WINE STYLE

This wine is meant to satisfy the most discerning Pinot Noir lover. Made in limited quantities and only in vintages of exceptional quality, it is aged in premium French oak barriques to provide subtle aromas without masking the ripe fruit. This is an elegant wine, with concentrated yet delicate flavours, true to a Burgundian classic food wine. Regarded as a leader in the production of quality Pinot Noir in Canada, the Stewart Family Reserve wines are always cellar-worthy.

TASTING & PAIRING

Our Stewart Family Reserve Pinot Noir is fragrant, with plum, dark chocolate and cocoa notes. Hints of leather and sweet tobacco mingle with exotic spice – cloves, five-spice and vanilla. Silky and satiny, this wine is supple and built to last. With long term cellaring, this Pinot Noir will reveal earthy notes and gamey forest floor complexities. Try pairing it with mushroom-crust rack of lamb served with ragout of French lentils.

WINEMAKING

The grapes for our Stewart Family Reserve Pinot Noir were sourced from Quails' Gate Estate Boucherie Mountain vineyards from vines 10- to 25-years-old. The hot season resulted in very ripe grapes. This wine is a blend of four ferments, each representing a different block and clone of Pinot Noir. Fermentation takes place in stainless steel tanks using a combination of indigenous and French cultivated yeast strains. After fermentation the wine is aged in French oak barrels (40 percent new and 60 percent one-year old) for 11 months before blending and bottling, giving depth and character to deliver a powerful yet supple wine. This is a very cellar-worthy wine with aging potential of five to eight years.

TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	6.1 g/l
Residual sweetness:	3.5 g/l
Sweetness code:	0
SKU code:	639658
UPC code:	778856209204
Date bottled:	December 2010
Case volume:	2063



COLLECTOR SERIES

2008 STEWART FAMILY RESERVE PINOT NOIR

WINE STYLE

This wine is meant to satisfy the most discerning Pinot Noir lover. Made in limited quantities and only in vintages of exceptional quality, it is aged in premium French oak barriques to provide subtle aromas without masking the ripe fruit. This is an elegant wine, with concentrated yet delicate flavours, true to a Burgundian classic food wine. Regarded as a leader in the production of quality pinot noir in Canada, the Stewart Family Reserve wines are always cellar-worthy.

TASTING & PAIRING

A fruit-forward wine with light oak vanilla, this wine is defined by firm, supple tannins with gamey complexity. This wine exhibits aromas of plum, cherry and accents of exotic spice. Enjoyable now or over five to eight years with careful cellaring, it will pair beautifully with duck breast served with roasted heirloom beets and creamy polenta or with mushroom risotto finished with white truffle oil and parmigiano reggiano.

WINEMAKING

Harvested in October 2008, this vintage benefited from ideal conditions producing a lively, expressive Pinot Noir. The grapes were sourced 100 percent from our Quails' Gate Estate Boucherie Mountain vineyard with an average vine age of 24 years. Our flagship wine, this Pinot Noir is crafted from four of the oldest and best Pinot Noir clones in Canada. Extended skin contact prior to 11 months in 40 percent new French oak gives depth and character, delivering a powerful yet supple wine.

TECHNICAL NOTES

Varietal Blend:	100% Pinot Noir
Alc. by volume:	14 %
Total acidity:	6.9 g/l
Residual sweetness:	2 g/l
Sweetness code:	0
SKU code:	639685
UPC code:	778856208207
Date bottled:	December 2009
Case volume:	3112

