

# QUAILS' GATE

*Okanagan Valley*

## QUAILS' GATE 2017 CHARDONNAY



### WINE STYLE.....

A beautifully crafted wine with the vast majority kept in stainless steel to maintain the bright, fresh, vivid fruit notes. A small percentage was kept in older oak to add texture, mouthfeel and subtle oak influences.

### TASTING NOTES.....

Pale lemon in the glass, expect aromas of ripe orchard fruit, brioche and a hint of minerality. The palate is bursting with bright stone fruit flavours along with a hint of butterscotch and citrus. This wine has very good intensity, a nice texture and beautiful mouthwatering acidity.

### PERFECT PAIRINGS.....

This is a wonderfully versatile food wine. Try pairing with lemon roasted chicken, seafood risotto, or creamy butternut squash soup.

### WINEMAKING.....

Our Chardonnay is a blend of reputable French clones including clones 95, 96, 277 and 809 grown on differing terroir on our estate. We make this wine using a combination of stainless steel tanks and neutral oak barrels to add body and complexity to the finished wine.

### TECHNICAL NOTES

Alc. by volume: 12%  
Total acidity: 5.6 g/l  
Residual sweetness: 1.2 g/l  
Sweetness code: 0  
SKU code: 377770  
UPC code: 778856117011  
Date bottled: August 2018  
Case volume: 10,600

**CELLARING NOTES:** Enjoy now until 2023.