

QUAILS' GATE

Okanagan Valley



QUAILS' GATE 2017 PINOT NOIR

WINE STYLE.....

Winemaker Ross Baker continues to raise the bar with our wines and this well-crafted Pinot is no exception. The 2017 growing season provided the ideal conditions for Pinot resulting in a medium-bodied wine with elegant fruit flavours and remarkable complexity.

TASTING NOTES.....

The 2017 Pinot Noir is an expressive combination of bright juicy red berry fruit, violets, cloves and savoury dried herbs. Medium in body, the wine has a beautiful balance of fruit and acidity with polished tannins and a long, lingering finish.

PERFECT PAIRINGS.....

We suggest pairing with roasted squash risotto, seared venison or braised pork with wild rice and roasted root vegetables. We recommend serving at around 15°C to enhance your tasting experience.

WINEMAKING.....

The majority of the vines are over 20 years old, with deep roots penetrating the complex, freely draining soils. Entirely hand harvested in early October, the grapes were cooled and allowed to soak on skins for 5 days before fermentation was initiated. Both wild and cultivated yeasts were used to create this wine. After 2-3 weeks of fermentation and maceration the wine was gently pressed and aged exclusively in French oak barrels for 10 months before being racked and blended.

TECHNICAL NOTES

Alc. by volume: 13.1%
Total acidity: 5.4 g/l
Residual sweetness: < 1 g/l
Sweetness code: 0
SKU code: 585760
UPC code: 778856117202
Date bottled: September 2018
Case volume: 3400

CELLARING NOTES: Enjoy now, or until 2021