

QUAILS' GATE

Okanagan Valley



QUAILS' GATE 2018 ROSÉ

WINE STYLE.....

A classic summer sipper, our Rosé is fresh and fruit-forward. Made in a versatile dry style, this wine delivers exceptional flavour and value.

TASTING NOTES.....

A delicate pale salmon colour, anticipate notes of raspberry, strawberry and grapefruit with hints of rhubarb. The wine is crisp and refreshing on the palate with flavours of watermelon and red berries that lead to a long, dry finish.

PERFECT PAIRINGS.....

The perfect patio, poolside or picnic pairing, this wine is incredibly versatile. Try pairing with simple fare such as pizza, fresh Caprese salad, melon and prosciutto and spinach and strawberry salad.

WINEMAKING.....

The 2018 blend of 50% Gamay Noir, 40% Pinot Noir and 10% Pinot Gris.

After being harvested in September, the grapes were destemmed and crushed in the press prior to being cold-soaked overnight on skins to extract colour and flavour. After racking, the juice was fermented cold to maintain the fresh, fruit-forward flavours.

TECHNICAL NOTES

Alc. by volume: 13.5%
Total acidity: 6.5 g/l
Residual sweetness: < 1.0 g/l
Sweetness code: 0
SKU code: 170316
UPC code: 778856118247
Date bottled: March 2019
Case volume: 9,600

CELLARING NOTES: Enjoy now.