



QUAILS' GATE

## 2016 THE BOSWELL SYRAH

### WINE STYLE

The Boswell Syrah is named in honour of our Grandparents and is part of our Anniversary Series collection. Each of these wines is crafted to the highest standards in limited quantities which are only available at the estate.

### TASTING & PAIRING

The 2016 Syrah is a beautifully complex wine that is reminiscent of the Syrah's grown in the Northern Rhone Valley of France. Dark and inky in color, this smooth full bodied red has lifted floral aromas of violet and lavender, with ripe black cherry, blueberry and blackberry notes. Hints of licorice and white pepper typical of grape mingle beautifully with French oak notes of vanilla and spice to make the wine even more complex. The tannins are soft and supple and the flavors linger tantalizingly in the mouth. We suggest pairing with grilled lamb, braised venison or an array of aged hard cheeses. Decant the wine for an hour or two prior to serving to enhance your tasting experience.

### WINEMAKING

One of the most Northern sites for Syrah in British Columbia, the majority of these grapes are grown at the base of our estate vineyard in West Kelowna and the remainder from a prestigious vineyard on the Black Sage Road in Oliver. Just 24 barrels of this wine was made and it was aged for 18 months in quality French oak. Enjoy now until 2028.



### TECHNICAL NOTES

|                     |              |
|---------------------|--------------|
| Alc. by volume:     | 14 %         |
| Total acidity:      | 6.2 g/l      |
| Residual sweetness: | <1.0 g/l     |
| Sweetness code:     | 0            |
| SKU code:           | 571513       |
| UPC code:           | 778856416282 |
| Date bottled:       | June 2018    |
| Case volume:        | 576          |



QUAILS' GATE

## 2015 THE BOSWELL SYRAH

### WINE STYLE

The Boswell Syrah is named in honour of our Grandparents and is part of our Anniversary Series collection. Each of these wines is crafted to the highest standards in limited quantities which are only available at the estate.

### TASTING & PAIRING

The 2015 Syrah is a beautifully complex wine that is reminiscent of the Syrah's grown in the Northern Rhone Valley of France. Aromas of lavender, violet, white pepper and blueberry leap out of the glass. The palate is smooth and rich with flavours of juicy black fruit, spice and hints of leather mingling with elegant, supple tannins that linger on the finish. We suggest pairing with grilled lamb, braised venison or an array of aged hard cheeses. Decant the wine for an hour or two prior to serving to enhance your tasting experience.

### WINEMAKING

Grown at the base of our estate vineyard in West Kelowna, this site is perfect for Syrah with the natural air-conditioning of the Okanagan lake cooling the grapes in the evening to create a beautifully balanced wine. Aged for 18 months in French oak. Enjoy now until 2024.



### TECHNICAL NOTES

|                     |              |
|---------------------|--------------|
| Alc. by volume:     | 14 %         |
| Total acidity:      | 6.4 g/l      |
| Residual sweetness: | <1.0 g/l     |
| Sweetness code:     | 0            |
| SKU code:           | 571513       |
| UPC code:           | 778856415285 |
| Date bottled:       | June 2017    |
| Case volume:        | 580          |



QUAILS' GATE

## 2014 THE BOSWELL SYRAH

### WINE STYLE

The Boswell Syrah is named in honour of our Grandparents and is part of our Anniversary Series collection. The fruit is sourced from a vineyard close to the Lake and is one of the most northerly grown Syrah vineyards in British Columbia.

### TASTING & PAIRING

The 2014 Boswell Syrah is a wonderfully complex and intensely flavoured wine reminiscent of the Syrahs grown in the Northern Rhone Valley of France. The glass is filled with aromas of violets, ripe black berried fruits, clove, white pepper and smoked meat notes. The palate is smooth, rich and full-bodied with a delicious mouthfeel and smooth polished tannins which linger seductively on the finish. We suggest pairing with an array of grilled red meats, braises, stews and aged hard cheeses.

### WINEMAKING

The vineyard where our Syrah is grown is perfect for this varietal, the natural air conditioning of the Okanagan Lake to cool the ripening grapes each night create a perfect balance in the finished wine. The wine was aged 18 months in quality French Oak.



### TECHNICAL NOTES

|                     |               |
|---------------------|---------------|
| Alc. by volume:     | 14 %          |
| Total acidity:      | 6.4 g/l       |
| Residual sweetness: | 0.2 g/l       |
| Sweetness code:     | 0             |
| SKU code:           | 571513        |
| UPC code:           | 778856413281  |
| Date bottled:       | June 2016     |
| Case volume:        | 1140 (6/case) |



QUAILS' GATE

# 2013 THE BOSWELL SYRAH

## WINE STYLE

Our family has farmed in the Okanagan Valley since 1908. The Anniversary Series is a selection of wines grown on specific family vineyard sites. Each wine is crafted to the highest standards in limited quantities which are only available at the estate. Named in honour of our grandparents, the Boswell Syrah is one of our most coveted wines since winning a Platinum medal at the BC wine awards.

## TASTING & PAIRING

On the nose, ripe berries and violets marry with white pepper and clove for an incredible bouquet. On the palate, this wine has a velvety mouthfeel and deep flavours with a wonderful acidity that creates a long, smooth finish. This Syrah is reminiscent of Northern Rhone wines with that distinctive Old World style and flavour. Try pairing with a roasted rack of lamb or a rich osso buco and its braising juices.

## WINEMAKING

Due to the popularity of our first vintage of Syrah, we decided to keep this wine as part of our portfolio. The perfect weather of 2013 meant the grapes enjoyed warm sunshine-filled days leading up to harvest. The vineyard where our Syrah is grown is perfect for this varietal, the natural air-conditioning of the Okanagan Lake cools the ripening grapes each night to create a perfect balance in the finished wine. Aged 18 months on French oak, enjoy this wine today or cellar until 2020.



## TECHNICAL NOTES

|                     |              |
|---------------------|--------------|
| Alc. by volume:     | 14 %         |
| Total acidity:      | 6 g/l        |
| Residual sweetness: | 0.1 g/l      |
| Sweetness code:     | 0            |
| SKU code:           | 571513       |
| UPC code:           | 778856413281 |
| Date bottled:       | June 2015    |
| Case volume:        | 860 (6/case) |



QUAILS' GATE

## 2012 THE BOSWELL SYRAH

### WINE STYLE

Our family has farmed in the Okanagan Valley since 1908. The Anniversary Series is a selection of wines grown on specific family vineyard sites. Each wine is crafted to the highest standards in limited quantities which are only available at the estate. Named in honour of our grandparents, the Boswell Syrah is one of our most coveted wines.

### TASTING & PAIRING

On the nose, intense ripe blackberry marries with coffee torrefaction and a slightly smoky finish for a truly decadent and sultry wine. On the palate, ripe blackberries lead with elements of silky dark chocolate and a surprise cigar box finish. This is the first bottling of Syrah for Quails' Gate Winery and we couldn't be more excited. Try pairing with bison rib-eye charred on the grill, venison sage and rosemary sausage or with a dark chocolate and sea salt bar for dessert.

### WINEMAKING

We harvested our first vintage of Syrah in the perfect weather of 2012, where the grapes enjoyed up to 60 days of undisturbed sunshine-filled days leading up to harvest. As a result, this Syrah is bold and ripe up front with a backbone of acidity and crispness ensured by close proximity to the lake. This pocket of land is the perfect site for Syrah, allowing the natural air-conditioning of the Okanagan Lake to cool the ripening grapes each night for perfect balance in the finished wine. Aged 18 months on American and French oak, we believe this wine will be enjoyed for up to 15 years.



### TECHNICAL NOTES

|                     |              |
|---------------------|--------------|
| Alc. by volume:     | 14 %         |
| Total acidity:      | 6 g/l        |
| Residual sweetness: | 1.9 g/l      |
| Sweetness code:     | 0            |
| SKU code:           | 571513       |
| UPC code:           | 778856412284 |
| Date bottled:       | June 2014    |
| Case volume:        | 320          |