



QUAILS' GATE

2016 MERLOT

WINE STYLE

Our Merlot is rich, smooth and full bodied with lovely dark fruit and spice notes. It is approachable and easy drinking with a luxurious long finish and supple tannins.

TASTING & PAIRING

Deep ruby in color the 2016 Merlot opens with aromas of plum, cherry, chocolate and savoury herbs. On the palate, the wine is concentrated and full-bodied with flavours of ripe red and black fruit, cocoa and mulling spices leading to a long, velvety finish. We suggest decanting this wine for an hour or two before serving to enhance your tasting experience as will drinking from red Bordeaux style glassware. This smooth rich wine will pair nicely with hearty, bold dishes such as braised short ribs, grilled flat iron steak, or lasagna.

WINEMAKING

The 2016 vintage was consistently warm, providing excellent conditions for our grapes. Our Merlot was hand-harvested in October, then fermented in stainless steel tanks using a mix of indigenous and cultivated yeast strains. During the 3 to 4 week maceration period we used gentle pump-overs to give the wine an elegant complexity and rich colour. The wine was aged in French oak for 18 months prior to blending. Enjoy now until 2023.



TECHNICAL NOTES

Alc. by volume:	14%
Total acidity:	5.8 g/l
Residual sweetness:	<1.0 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856116236
Date bottled:	June, 2018
Case volume:	3713



QUAILS' GATE

2015 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

The 2015 Merlot shows aromas of juicy black cherry, ripe plum and toasty oak. The palate is intense and full bodied with structured tannins. Flavours of ripe red fruit, tobacco and leather mingle with characteristic black cherry and cocoa notes. This full-bodied wine will pair nicely with hearty, bold dishes such as braised short ribs, lasagna or grilled game meat.

WINEMAKING

2015 was a particularly warm growing season. Our Merlot was harvested in October once they reached optimum ripeness and the grapes were then crushed and fermented in stainless steel tanks using a mix of indigenous and cultivated yeast strains. During the 3-4 week maceration period, daily pump-overs and gentle hand added complexity and gave the wine its rich dark colour. Barrel aging in French oak for 18 months prior to blending. Enjoy now until 2021.



TECHNICAL NOTES

Alc. by volume:	14%
Total acidity:	6.0 g/l
Residual sweetness:	<1.0 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856115239
Date bottled:	June, 2017
Case volume:	5200



QUAILS' GATE

2014 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

The warm growing season of 2014 provided us with some intensely-flavored Merlot grapes. The wine boasts aromas of rich, black cherry, smoky plum, spice and toasty oak. The palate is rich and full-bodied, with firm, structured tannins and a long finish. We suggest pairing with similarly bold foods – braised short ribs, lasagna, bison burgers and an array of aged hard cheeses.

WINEMAKING

Our Merlot was harvested in mid-October 2014. The grapes were received, crushed and fermented in stainless steel tanks using a mix of indigenous and cultivated yeast strains. Daily pump-overs and gentle hand-plunging during a three to four-week maceration period has given this wine its complexity and rich, dark color. It was barrel-aged in new and old French oak for 18 months prior to blending. Ready to enjoy now but can be cellared until 2020.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	5.5 g/l
Residual sweetness:	1.0 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856114232
Date bottled:	June 2016
Case volume:	5090



QUAILS' GATE

2013 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

Our 2013 Merlot is deeply colored, with notes of ripe plum, blackberry, Saskatoon berries, spice and hints of bittersweet chocolate. The palate is rich, intense and full bodied, with a lovely smooth mouthfeel. Try pairing with a grilled veal chop marinated with thyme and oregano, red onion jam and roasted carrots.

WINEMAKING

Our Merlot was harvested in mid-October 2013. The grapes were hand-harvested, crushed, and after three to five days of cold-maceration, the juice was fermented in stainless steel tanks using a mix of indigenous and cultivated yeast strains. Daily pump-overs and gentle hand plunging during a 28-day maceration period has given this wine its complexity and rich, dark color. It was barrel-aged in new and old French oak for 18 months prior to blending. Ready to enjoy now but can be cellared until 2020.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	5.9 g/l
Residual sweetness:	0.7 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856113235
Date bottled:	May 2015
Case volume:	3865



QUAILS' GATE

2012 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in American and French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

Candied plum, cassis and dark chocolate-covered cherries start off our 2012 Merlot, which is a robust, fruit-forward wine that's gratifying in both style and taste. Strong blueberry fruit can be found in the attack, along with impressive length and a cigar smoky finish: this year's vintage is blended with small amounts of Cabernet (5 percent) and Syrah (5 percent) that add complexity and structure to an already delicious wine. Try pairing with roasted tenderloin or cozy up with a homemade Margherita pizza.

WINEMAKING

The 2012 growing season was remarkable, as our vineyards recorded the longest period of rain-free events, leading up to a beautiful, sunshine-filled autumn and eventual end-of-October harvest. After maceration and pressing, the wine was fermented in five-ton stainless steel tanks using a mix of indigenous and French cultivated yeast strains. Daily pump-overs and gentle hand plunging during a 28-day maceration period has given this wine its complexity and rich dark color. It was barrel-aged in French and American oak for 18 months prior to blending, setting the stage for cellaring of five to eight years.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	5.4 g/l
Residual sweetness:	2.5 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856112238
Date bottled:	June 2014
Case volume:	3177



QUAILS' GATE

2011 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in American and French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

Brambly, rich, dark fruit mingles with chocolate, dusty spice and sugar plum. Warm, fine grain tannins and a lengthy finish complete this elegant full-bodied Merlot. This wine makes a terrific accompaniment with lightly-grilled entrecôte served with shallots and Lyonnaise potatoes or sipped alongside a savory charcuterie platter.

WINEMAKING

Grown in a cool season, the 2011 Merlot was harvested from our Estate vineyards on Boucherie Mountain bench. This wine was fermented in five-ton stainless steel tanks using a mix of indigenous and French cultivated yeast strains. Daily gentle hand-plunging over a 28-day maceration period gives this wine its complexity and rich, dark color. It was barrel-aged in French and American oak for 18 months prior to blending, setting the stage for cellaring of five to eight years.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	6 g/l
Residual sweetness:	1.4 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856111231
Date bottled:	June 2013
Case volume:	3050



QUAILS' GATE

2010 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in American and French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

Fragrant aromas of brambly blackberry, blueberry and dried rose petals mingle with spicy dustings of clove and cracked black pepper. This supple wine is inky, complex and robust enough to see you through the coldest winter. Our Merlot is a very versatile food wine and is a great accompaniment to Angus beef tenderloin served with Lyonnaise potato, field beans and mushroom sauté.

WINEMAKING

This vintage was grown in a cool year and harvested from our estate vineyards on Boucherie Mountain bench. This wine is fermented in five-ton stainless steel tanks using a mix of indigenous and French cultivated yeast strains. The total time on skins is 28 days and daily gentle hand-plunging gives this wine its complexity and rich, dark colour. Our Merlot is barrel-aged in French and American oak for 18 months prior to blending and will reward careful cellaring of five to eight years.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	6.3 g/l
Residual sweetness:	2.5 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856110234
Date bottled:	June 2012
Case volume:	2892



QUAILS' GATE

2009 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in American and French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

Ripe plum fruit mingles with layers of sweet, smoky, toasty oak. The fine, ripe tannins bring a velvety quality to this beautifully-integrated wine. This Merlot makes a terrific accompaniment to Angus beef striploin steak served with red skin potatoes, mushroom sauté and green peppercorn butter. While ready to consume now, this wine will age well into 2016.

WINEMAKING

The 2009 Merlot grapes were handpicked in October from Quails' Gate vineyards. The season provided ideal growing conditions and the cool October nights helped to preserve the fruit's flavour and acidity. Spontaneous yeast fermentation and extended skin contact give this wine rich flavour and extraction with great complexity. Prior to blending and bottling, this wine was barrel-aged in French and American oak for up to 18 months. Careful cellaring up to five years will enhance the aromas of this noble wine.



TECHNICAL NOTES

Varietal Blend:	100% Merlot
Alc. by volume:	15.4 %
Total acidity:	5.6 g/l
Residual sweetness:	2.5 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856109238
Date bottled:	June 2011
Case volume:	2842



QUAILS' GATE

2008 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in American and French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

Ripe plum fruits mingle with layers of sweet, smoky, toasty oak. The fine, ripe tannins bring a velvety quality to this beautifully-integrated palate. This Merlot makes a terrific accompaniment to Angus beef strip loin steak served with red skin potatoes, mushroom sauté and green peppercorn butter. While ready to consume now, this wine will age well into 2016.

WINEMAKING

The 2008 Merlot grapes were handpicked in October from Quails' Gate vineyards. The season provided ideal growing conditions and the cool October nights helped to preserve the fruit's flavor and acidity. Spontaneous yeast fermentation and extended skin contact give this wine rich colour and extraction with great complexity. Prior to blending and bottling, this wine was barrel-aged in French and American oak for up to 18 months and will continue to improve with careful cellaring up to five years.



TECHNICAL NOTES

Varietal Blend:	100% Merlot
Alc. by volume:	15.5%
Total acidity:	6.6 g/l
Residual sweetness:	3 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856108231
Date bottled:	June 2010
Case volume:	2750



QUAILS' GATE

2007 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in American and French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

Fragrant aromas of ripe plum mingle with sweet, smoky, toasty oak to make the first sip irresistible. Fine, ripe tannins bring a lingering, velvety finish to the palate. Enjoy now or until 2015. This fresh, flavoursome, robust wine pairs perfectly with beef tenderloin and herbed compound butter or braised short ribs and roast root vegetable.

WINEMAKING

The 2007 Merlot grapes were harvested in October, 90 percent from the Quails' Gate Boucherie Mountain vineyards and the remainder from vineyards near Osoyoos. 2007 was a favourable year for Merlot, with good heat throughout the growing season and cool nights in October to preserve the fruit's flavour and acidity. Spontaneous yeast fermentation and extended skin contact give this wine rich colour and extraction with great complexity. Prior to blending and bottling, this wine was barrel-aged in French and American oak for up to 18 months and will continue to improve with careful cellaring up to five years.



TECHNICAL NOTES

Varietal Blend:	100% Merlot
Alc. by volume:	14 %
Total acidity:	6.9 g/l
Residual sweetness:	2.4 g/l
Sweetness code:	0
SKU code:	-
UPC code:	778856107234
Date bottled:	June 2009
Case volume:	3960