



QUAILS' GATE

2016 OLD VINES FOCH

WINE STYLE

Maréchal Foch is a grape varietal that was once widely planted across the Valley. Only a small handful of wineries still grow this varietal and it produces intensely flavored red wines. The grapes for this wine are sourced from 40-year old vines planted in our southernmost vineyard in Osoyoos.

TASTING & PAIRING

On the nose, the wine opens with rich aromas of cherry, coffee and tobacco. The palate is dry with smooth tannins and notes of tart juicy cherries, smoked meat, dark chocolate and vanilla. Decanting this wine for an hour or two before serving will enhance your tasting experience. Try pairing with roasted venison, grilled Portobello burgers with blue cheese or pizza with sausage and mushrooms.

WINEMAKING

Hand-harvested in September, the grapes for this wine come from our southern estate vineyard located in Osoyoos. Planted in 1978, the combination of vine age and the warm site location give the grapes exceptional complexity and flavour. After fermentation, the wine is aged for 18 months in mostly neutral American oak barrels.



TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	6.6 g/l
Residual sweetness:	<1 g/l
Sweetness code:	0
SKU code:	639625
UPC code:	778856116212
Date bottled:	June 2018
Case volume:	2809

CELLARING NOTES

Enjoy now until 2021.



QUAILS' GATE

2015 OLD VINES FOCH



WINE STYLE

Maréchal Foch is a grape varietal that was once widely planted across the Valley. Only a small handful of wineries still grow this varietal and it produces intensely flavoured red wines. The grapes for this wine are sourced from 37-year old vines planted in our southern most vineyard located in Osoyoos.

TASTING & PAIRING

The 2015 shows typical varietal characteristics with dark plum, cherry, smoked meat and coffee notes. The palate is dry with medium tannins and notes of juicy cherry and cranberry. The 18 months of oak ageing has added a warm spice note. We suggest any red meat off the grill such as blue cheese stuffed burgers, artisanal sausages and roasted game meats. Decanting this wine for an hour or two before serving with enhance the tasting experience.

WINEMAKING

Due to the extremely warm growing season, the grapes were harvested in early September from vines planted in 1978 at our southern estate vineyard in Osoyoos. This site provides maximum heat during the growing season and produces very ripe concentrated fruit. Aged for 18 months in American oak barrels.

TECHNICAL NOTES

Alc. by volume:	13.6 %
Total acidity:	6.7 g/l
Residual sweetness:	<1 g/l
Sweetness code:	0
SKU code:	639625
UPC code:	778856115215
Date bottled:	June 2017
Case volume:	3500

CELLARING NOTES

Enjoy now until 2021.



QUAILS' GATE

2014 OLD VINES FOCH

WINE STYLE

Named after French World War I hero, General Ferdinand Foch, Maréchal Foch grapes produce an intensely-flavored and full-bodied red wine. This fruit was harvested in October 2014 from vines planted in 1978 in our southern estate vineyards, located in Osoyoos.

TASTING & PAIRING

This vintage has flavors of ripe, black fruits, dark plum, baking spices and its characteristic smoke, earth and meaty notes. On the palate, the wine is full-bodied and smooth with juicy blackberries, spice and game notes. Try pairing with pepper steak, sausages, blue-cheese-stuffed burgers and caramelized onions.

WINEMAKING

Harvested in October, this wine is a classic Maréchal Foch made from vines planted in 1978 and located at our Southern estate vineyard in Osoyoos. This site provides maximum heat during the growing season and produces a very ripe, concentrated fruit. Aged for 18 months in American oak barrels, this wine will improve up until 2020.



TECHNICAL NOTES

Alc. by volume: 14.5 %

Total acidity: 7.6 g/l

Residual sweetness: 1.2 g/l

Sweetness code: 0

SKU code: 639625

UPC code: 778856114218

Date bottled: June 2016

Case volume: 3750



QUAILS' GATE

2013 OLD VINES FOCH

WINE STYLE

Named after French World War I hero, General Ferdinand Foch, Maréchal Foch grapes produce an intensely-flavored and full-bodied red wine. This fruit was harvested in October 2014 from vines planted in 1978 in our southern estate vineyards, located in Osoyoos.

TASTING & PAIRING

Offering dark cherry and milk chocolate, with notes of spice on the nose, this year's vintage of Foch is ripe, full-bodied and delicious. This vintage has interesting flavours of ripe, black cherry on the palate woven with a lingering finish that includes earthy notes and toasted oak. Try pairing with black forest cake with spiked cherries and dark chocolate.

WINEMAKING

Harvested in October, this wine is a classic Maréchal Foch made from vines planted in 1978 and located at our Southern estate vineyard in Osoyoos. This site provides maximum heat during the growing season and produces a very ripe, concentrated fruit. Aged for 18 months in American oak barrels, this wine will improve up until 2020.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	7.2 g/l
Residual sweetness:	0.2 g/l
Sweetness code:	0
SKU code:	639625
UPC code:	778856113211
Date bottled:	June 2015
Case volume:	3980



QUAILS' GATE

2012 OLD VINES FOCH

WINE STYLE

Named after French World War I hero, General Ferdinand Foch, Maréchal Foch grapes produce an intensely-flavored and full-bodied red wine. This fruit was harvested in October 2014 from vines planted in 1978 in our southern estate vineyards, located in Osoyoos.

TASTING & PAIRING

With ripe black cherry, milk chocolate and notes of toasted vanilla on the nose, this year's vintage of Foch is ripe, full-bodied and delicious. The sunny days leading up to harvest left their mark on this wine: ripe black cherry on the palate is woven with a lingering finish that includes notes of tobacco and toasted oak. Try pairing with Montreal brisket or grilled shish kebabs.

WINEMAKING

Harvested in October, this wine is a classic Maréchal Foch made from vines planted in 1978 and located at our Southern estate vineyard in Osoyoos. This site provides maximum heat during the growing season and produces a very ripe, concentrated fruit. Aged for 18 months in American oak barrels, this wine will improve for up to five years.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	6.5 g/l
Residual sweetness:	2.2 g/l
Sweetness code:	0
SKU code:	639625
UPC code:	778856112214
Date bottled:	June 2014
Case volume:	3078



QUAILS' GATE

2011 OLD VINES FOCH

WINE STYLE

Named after French World War I hero, General Ferdinand Foch, Maréchal Foch grapes produce an intensely-flavored and full-bodied red wine. This fruit was harvested in October 2014 from vines planted in 1978 in our southern estate vineyards, located in Osoyoos.

TASTING & PAIRING

Dark and inky in color, this big, jammy brute of a wine combines powerful aromatics of brooding black fruit, smoky cigar box and earthy, savory complexities that are only found in Marechal Foch. Interspersed with cloves, allspice and plummy, ripe confectionary, the palate is rich and round with soft, lush tannins. Tempt your taste buds and pair this wine with porcini and red wine risotto or braised lamb shanks.

WINEMAKING

Harvested in October, this wine is a classic Maréchal Foch made from vines planted in 1978 and located at our Southern estate vineyard in Osoyoos. Fermented to near dryness and aged for 18 months in American oak barrels, this wine will improve for up to five years.



TECHNICAL NOTES

Alc. by volume:	14.0 %
Total acidity:	7.4 g/l
Residual sweetness:	1.9 g/l
Sweetness code:	0
SKU code:	639625
UPC code:	778856111217
Date bottled:	June 2013
Case volume:	4800



QUAILS' GATE

2010 OLD VINES FOCH

WINE STYLE

Considered a cult wine by many, the 2010 Foch is a must for collectors. As our most gutsy wine, the Old Vines Foch was made to be robust and jammy, with lots of aromatics. Named for French World War I hero, General Ferdinand Foch, these grapes produce an intense and full-bodied red wine.

TASTING & PAIRING

This vintage offers an intense, full-bodied wine with light supple tannins and balanced, bright acidity. Cinnamon spice, candied cherry, bitter chocolate and tobacco combine with the overall gamey nature of this variety. Our Foch will pair nicely with bison or beef.

WINEMAKING

Harvested in October, this wine is a classic Maréchal Foch made from vines planted in 1978 and located at our Southern estate vineyard in Osoyoos. This site provides maximum heat during the growing season and produces a very ripe, concentrated fruit. Fermented to near dryness and aged for 18 months in American oak barrels, this wine will improve for up to five years.



TECHNICAL NOTES

Alc. by volume:	14.0 %
Total acidity:	7.9 g/l
Residual sweetness:	3.8 g/l
Sweetness code:	0
SKU code:	639625
UPC code:	778856110210
Date bottled:	May 2012
Case volume:	2766



QUAILS' GATE

2009 OLD VINES FOCH

WINE STYLE

Considered a cult wine by many, the 2009 Foch is a must for collectors. As our most gutsy wine, the Old Vines Foch was made to be robust and jammy, with lots of aromatics. Named for French World War I hero, General Ferdinand Foch, these grapes produce an intense and full-bodied red wine. Produced in limited quantities from one of our oldest plantings, this wine will benefit from aging up to five years.

TASTING & PAIRING

With its intense, very dark, inky colour, our Foch has rich aromas of chocolate, coffee and cedar. Old Vines Foch has a rich powerful frame and texture with complex yet captivating aromas. Notes of dark fruit and leather mingle with a savoury, sweet and sour palate. While exceptional with all grilled meats, try pairing with roasted duck breast, vanilla and fennel polenta, leg confit croquettes and duck jus. You can also enjoy it after dinner with strong cheeses.

WINEMAKING

The warmer 2009 season ensured that the 2009 vintage was one of our best yet. This Old Vines Foch was harvested in early October from our Osoyoos vineyard, which was planted in 1978. The site provides maximum heat during the growing season and produces very ripe, concentrated fruit, making our Old Vines Foch very unique. These thick-skinned grapes produce an intense and full-bodied red wine. Fermented to near dryness and aged in American oak barrels for up to 18 months, this wine will improve for up to five years.



TECHNICAL NOTES

Varietal Blend:	100% Marechal Foch
Alc. by volume:	15 %
Total acidity:	6.1 g/l
Residual sweetness:	3 g/l
Sweetness code:	0
SKU code:	639625
UPC code:	778856109214
Date bottled:	June 2011
Case volume:	2072



QUAILS' GATE

2008 OLD VINES FOCH

WINE STYLE

Considered a cult wine by many, the 2008 Foch is a must for collectors. As our most gutsy wine, the Old Vines Foch is made to be robust and jammy with lots of aromatics. Named for French World War I hero, General Ferdinand Foch, these grapes produce an intense and full-bodied red wine. Produced in limited quantities from one of our oldest plantings, this wine will benefit from aging up to five years.

TASTING & PAIRING

Dark and inky in colour, cigar and coffee dominate the nose. Old Vines Foch has a rich powerful frame and texture with complex, gamey aromas. Notes of dark fruits and leather mingle with a savoury, sweet and sour palate. This wine pairs well with dry aged Angus beef ribeye, served with king oyster mushrooms, Suncatcher sieglinde potatoes and Colbert compound butter. Try with strong cheeses as well.

WINEMAKING

This Old Vines Foch was harvested in October from our Osoyoos vineyard, which was planted in 1978. This site provides maximum heat during the growing season and produces very ripe, concentrated fruit, creating a classic Marechal Foch. Marechal Foch grapes produce an intense and full-bodied red wine. Fermented to near dryness and aged in American oak barrels for up to 18 months, this wine will improve for up to five years.



TECHNICAL NOTES

Varietal Blend:	100% Marechal Foch
Alc. by volume:	14.5 %
Total acidity:	6.6 g/l
Residual sweetness:	4 g/l
Sweetness code:	0
SKU code:	-
UPC code:	778856108217
Date bottled:	June 2010
Case volume:	2817