



QUAILS' GATE

# 2017 CHARDONNAY

## WINE STYLE

A beautifully crafted wine with the vast majority kept in stainless steel to maintain the bright, fresh, vivid fruit notes. A small percentage was kept in older oak to add texture, mouthfeel and subtle oak influences.

## TASTING & PAIRING

Pale lemon in the glass, expect aromas of ripe orchard fruit, brioche and a hint of minerality. The palate is bursting with bright stone fruit flavours along with a hint of butterscotch and citrus. This wine has very good intensity, a nice texture and beautiful mouthwatering acidity. This is a wonderfully versatile food wine. Try pairing with lemon roasted chicken, seafood risotto, or creamy butternut squash soup.

## WINEMAKING

Our Chardonnay is a blend of reputable French clones including clones 95, 96, 277 and 809 grown on differing terroir on our estate. We make this wine using a combination of stainless steel tanks and neutral oak barrels to add body and complexity to the finished wine.



## TECHNICAL NOTES

Alc. by volume:	12%
Total acidity:	5.6 g/l
Residual sweetness:	1.2 g/l
Sweetness code:	0
SKU code:	377770
UPC code:	778856117011
Date bottled:	August 2018
Case volume:	10,600

## CELLARING NOTES

Enjoy now until 2023.



QUAILS' GATE

## 2016 CHARDONNAY

### WINE STYLE

Another excellent Chardonnay from our Winemaker Nikki Callaway. The 2016 season was a particularly good one with ideal growing conditions which provided us with lovely ripe fruit. This is a beautifully crafted wine with the vast majority kept in stainless steel to maintain the bright, fresh, vivid fruit notes. A small percentage was kept in older oak to add texture, mouthfeel and subtle oak influences.

### TASTING & PAIRING

On the nose, expect fragrant aromas of jasmine along with notes of pear and vanilla shortbread. The palate is bursting with bright stone fruit flavours along with a hint of caramel. This wine has very good intensity, a nice texture and beautiful mouthwatering acidity. A versatile food wine, this wine will pair beautifully with citrus roasted halibut, roast chicken, beef carpaccio with parmesan and fresh herbs, or smoked salmon with crème fraîche.

### WINEMAKING

Our Chardonnay is a blend of reputable French clones including clones 95, 96, 277 and 809 grown on differing terroir on our estate. We make this wine using a combination of stainless steel tanks and neutral oak barrels.



### TECHNICAL NOTES

Alc. by volume:	13%
Total acidity:	5.6 g/l
Residual sweetness:	<1 g/l
Sweetness code:	0
SKU code:	377770
UPC code:	778856116014
Date bottled:	August 2017
Case volume:	10,600

### CELLARING NOTES

Enjoy now until 2022.



QUAILS' GATE

## 2015 CHARDONNAY

### WINE STYLE

The 2015 is yet another beautifully crafted Chardonnay. The vintage was particularly warm, resulting in a wine that is medium-bodied with ripe stonefruit and tropical fruit flavours.

### TASTING & PAIRING

The wine opens with notes of peach and nectarine notes with hints of melon and pineapple. The influence of oak adds subtle notes of toast and vanilla and enriches the mouthfeel of this delightful wine. We suggest serving this wine between 8 to 10 °C, slightly warmer than you would for most white wines. This is a very versatile food wine and we recommend roasted loin of pork, scallops, clam chowder, white fish dishes and soft creamy cheeses.

### WINEMAKING

Our Chardonnay is a blend of reputable French clones including clones 95, 96, 277 and 809 grown on differing terroirs on our estate. We make this wine using a combination of stainless steel tanks and French oak barrels. In this vintage 70% was kept in stainless tanks and the remainder in quality French oak of differing ages. The portion of barrel fermented wine gives roundness and weight to the palate while the tank portion allows the bright, intense fruit to shine through.



### TECHNICAL NOTES

Alc. by volume:	14%
Total acidity:	5.6 g/l
Residual sweetness:	1.2 g/l
Sweetness code:	0
SKU code:	377770
UPC code:	778856115017
Date bottled:	August 2016
Case volume:	8550

### CELLARING NOTES

Enjoy now until 2020.



QUAILS' GATE

## 2014 CHARDONNAY

### WINE STYLE

Our Chardonnay beautifully balances the acidity of stainless steel fermentation with the elegance of French oak. Bright and complex, with rich biscuit-y, buttery notes, our Chardonnay will reward careful cellaring.

### TASTING & PAIRING

The 2014 Chardonnay leaps out of the glass with expressive aromas of white flowers, baked pear and orange blossom. While not as tropical as the 2013 vintage, this wine brings with it a bright mid-palate, vibrant acidity and a refreshing, lingering finish. A delightful layer of stonefruit and minerality make this Chardonnay an ideal match for a range of different dishes, including Caesar salad, pan seared scallops or rotisserie chicken.

### WINEMAKING

Our Chardonnay is a blend of reputable French clones including clones 95, 96, 277 and 809, hand-picked from various sites primarily on our Estate property. The style speaks to those customers who are appreciative of subtle oak integration and is a blend of 40 percent barrel ferment and 60 percent tank ferment. The portion of barrel-fermented wine gives the wine its lovely savory biscuit-y flavours, while the tank portion provides bright high-tone citrus notes. This year's vintage is exceptionally well balanced, elegant and refined.



### TECHNICAL NOTES

Alc. by volume:	13%
Total acidity:	6.2 g/l
Residual sweetness:	1.8 g/l
Sweetness code:	0
SKU code:	377770
UPC code:	778856114010
Date bottled:	August 2015
Case volume:	7800



QUAILS' GATE

## 2013 CHARDONNAY

### WINE STYLE

Our Chardonnay beautifully balances the acidity of stainless steel fermentation with the elegance of French oak. Bright and complex, with rich biscuit-y, buttery notes, our Chardonnay will reward careful cellaring.

### TASTING & PAIRING

The 2013 vintage Chardonnay starts with expressive notes of melon and white peach that jump from the glass. More tropical than past vintages, this year's Chardonnay is beautifully well-balanced, fresh, crisp and bright in the mid-palate with pear, melon and hints of shortbread. The wine also has great length, with mineral and citrus on the finish, that make it an excellent wine to have with a meal. It's extremely versatile in its pairing and easily marries with Chanterelle mushrooms and salmon, lemon roasted chicken or Camembert cheese.

### WINEMAKING

Our Chardonnay is a blend of reputable French clones including clones 95, 96, 277 and 809, sourced from various sites primarily on our Estate property. The style speaks to those customers who are appreciative of subtle oak integration and is a blend of 50 percent barrel ferment and 50 percent tank ferment. The portion of barrel-fermented wine gives the wine interest and complexity, while the tank portion provides bright high-tone tropical citrus notes. This year's vintage is exceptionally tropical and fruity in both the nose and body, providing a more faithful glimpse of the beautiful Chardonnay grape itself.



### TECHNICAL NOTES

Alc. by volume:	13 %
Total acidity:	6.2 g/l
Residual sweetness:	2.9 g/l
Sweetness code:	0
SKU code:	377770
UPC code:	778856113013
Date bottled:	August 2014
Case volume:	8960



QUAILS' GATE

## 2012 CHARDONNAY

### WINE STYLE

Our Chardonnay beautifully balances the acidity of stainless steel fermentation with the elegance of French oak. Bright and complex, with rich biscuit-y, buttery notes, our Chardonnay will reward careful cellaring.

### TASTING & PAIRING

Bright with aromas of white flowers, orange blossom and a hint of rich tropical fruits, this wine's mid-palate is creamy and smooth, with ripe white peach and hints of caramel and almond marzipan that linger on the finish. Truly fruit-forward with toasty, sizzled butter notes from the oak, cleverly balanced into a crisp, fresh, well-integrated wine. Pair this wine with leek, bacon and potato soup, baked halibut with a buttered clam sauce or even Sunday night roast chicken.

### WINEMAKING

Our oak regime is a blend of 50 percent barrel fermented and 50 percent tank fermented. The portion of barrel-fermented wine gives the wine interest and complexity, while the tank portion provides bright high-tone tropical citrus notes. This vintage was marked by exceptionally clean, aromatic fruit that shines through in the final product. This wine will cellar well into 2017.



### TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	6.1 g/l
Residual sweetness:	1.2 g/l
Sweetness code:	0
SKU code:	377770
UPC code:	778856112016
Date bottled:	September 2013
Case volume:	4400



QUAILS' GATE

## 2011 CHARDONNAY

### WINE STYLE

Our Chardonnay beautifully balances the acidity of stainless steel fermentation with the elegance of French oak. Bright and complex, with rich biscuit-y, buttery notes, our Chardonnay will reward careful cellaring.

### TASTING & PAIRING

A sweet floral, honey and hazelnut nose is the first impression, underpinned with rich tropical fruits and biscuit, sizzled butter notes. Rich and complex on the palate and loaded with textural pleasure, the oak is well integrated, giving a seamless, silky smooth quality to the wine. Dungeness Crab deviled eggs or creamy Pecorino Risotto would be excellent pairings for this outstanding Chardonnay.

### WINEMAKING

2011 was a classic cool climate season, providing good balance and acidity to the Chardonnay. Our oak regime is a 50/50 blend of barrel and tank fermented wine. The portion of barrel-fermented wine gives interest and complexity, while the tank portion provides bright high-tone, tropical citrus notes. Careful cellaring of three to five years will be rewarded with further complexity and development of baked stone fruit flavours.



### TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	9.2 g/l
Residual sweetness:	5 g/l
Sweetness code:	0
SKU code:	377770
UPC code:	778856111019
Date bottled:	September 2012
Case volume:	5500



QUAILS' GATE

## 2010 CHARDONNAY

### WINE STYLE

Our Chardonnay beautifully balances the acidity of stainless steel fermentation with the elegance of French oak. Bright and complex, with rich biscuit-y, buttery notes, our Chardonnay will reward careful cellaring.

### TASTING & PAIRING

The palate is rich and complex with sweet floral, honey and hazelnut underpinned with rich tropical fruits and biscuit, sizzled butter notes. The oak is cleverly implanted, giving a seamless, silky smooth quality to this well-balanced Chardonnay. Serve with wild BC salmon with cranberry almond crust, celeriac clafoutis, wilted kale and white wine fumet.

### WINEMAKING

This wine was harvested in October 2010 from the Quails' Gate Estate Boucherie Mountain vineyards. The rich clay and gravel soils offer mineral influences, giving the wine interest and complexity. The 2010 growing season provided an excellent balance of cool temperatures with good heat when needed. 50 percent tank-fermented and 50 percent barrel-fermented in 20 percent new French and American oak.



### TECHNICAL NOTES

Alc. by volume:	14.0 %
Total acidity:	6.8 g/l
Residual sweetness:	5 g/l
Sweetness code:	0
SKU code:	639641
UPC code:	778856110012
Date bottled:	August 2011
Case volume:	4387



QUAILS' GATE

## 2009 CHARDONNAY

### WINE STYLE

Quails' Gate Chardonnay is made in a style that allows the fruit to be expressed without the domination of oak-aging. The goal is to provide a Chardonnay that offers fruit flavours representative of the variety while, at the same time, allowing a limited amount of oak aging to show through. A portion of the wine underwent malolactic fermentation to give the wine both a nice rounded palate and hints of the classic butter chardonnay that is so popular.

### TASTING & PAIRING

The 2009 Chardonnay benefited from an extremely warm summer. The resulting wine is fuller, with greater weight than past vintages. A touch of oak offers accents of vanilla and roasted nuts mingling with floral tones. The palate is rich, complex and loaded with flavour. It is a definite keeper for the cellar, and should age well into 2016. It pairs well with medium to strong cheeses and is a classic with hearty soups. Serve with pan-roasted Cornish game hen with smoked paprika, black olives and hand-rolled potato and herb gnocchi.

### WINEMAKING

Quails' Gate Chardonnay grapes were harvested in October 2009 from the Quails' Gate estate after an ideal year. The cool summer nights coupled with a hot season allowed developed full, rich fruit to be harvested. Our Chardonnay is a blend of tank and barrel (in both French and American oak) fermented juice. This combination gives the wine interest and complexity from the barrel ferment and bright, tropical citrus notes from the tank portion.



### TECHNICAL NOTES

Varietal Blend:	100% Chardonnay
Alc. by volume:	14 %
Total acidity:	6 g/l
Residual sweetness:	4 g/l
Sweetness code:	0
SKU code:	377770
UPC code:	778856109016
Date bottled:	September 2010
Case volume:	4420



QUAILS' GATE

## 2008 CHARDONNAY

### WINE STYLE

Quails' Gate Chardonnay is made in a style that allows the fruit to be expressed without the domination of oak-aging. The goal is to provide a Chardonnay that offers fruit flavours representative of the variety while, at the same time, allowing a limited amount of oak aging to show through. A portion of the wine underwent malolactic fermentation to give the wine both a nice rounded palate and hints of the classic butter chardonnay that is so popular.

### TASTING & PAIRING

This Chardonnay shows a bit more of the oak than the prior year while also maintaining the classic fresh fruit and sweet floral aromas of honey, soft vanillin and roasted nuts. The palate is rich, complex and textural. The oak is cleverly implanted, giving a seamless, silky smooth texture. Quails' Gate Chardonnay works well with medium to strong cheeses and is a classic with hearty soups. Try serving it with a creamy seafood risotto or a roasted butternut squash soup.

### WINEMAKING

A great vintage, the 2008 Chardonnay was harvested in early October from the Quails' Gate Estate vineyards. The 2008 growing season was generally dry and was excellent for Chardonnay. This Chardonnay is 40 percent tank-fermented and 60 percent barrel-fermented in 20 percent new French and American oak for ten months. This combination of oak gives the wine the interest and complexity from the barrel ferment while the tank portion provides bright, tropical citrus notes.



### TECHNICAL NOTES

Varietal Blend:	100% Chardonnay
Alc. by volume:	14 %
Total acidity:	6.3 g/l
Residual sweetness:	3 g/l
Sweetness code:	0
SKU code:	-
UPC code:	778856108019
Date bottled:	September 2009
Case volume:	5460



QUAILS' GATE

## 2008 CHARDONNAY

### WINE STYLE

Quails' Gate Chardonnay is made in a style that allows the fruit to be expressed without the domination of oak-aging. The goal is to provide a Chardonnay that offers fruit flavours representative of the variety while, at the same time, allowing a limited amount of oak aging to show through. A portion of the wine underwent malolactic fermentation to give the wine both a nice rounded palate and hints of the classic butter chardonnay that is so popular.

### TASTING & PAIRING

This Chardonnay shows a bit more of the oak than the prior year while also maintaining the classic fresh fruit and sweet floral aromas of honey, soft vanillin and roasted nuts. The palate is rich, complex and textural. The oak is cleverly implanted, giving a seamless, silky smooth texture. Quails' Gate Chardonnay works well with medium to strong cheeses and is a classic with hearty soups. Try serving it with a creamy seafood risotto or a roasted butternut squash soup.

### WINEMAKING

A great vintage, the 2008 Chardonnay was harvested in early October from the Quails' Gate Estate vineyards. The 2008 growing season was generally dry and was excellent for Chardonnay. This Chardonnay is 40 percent tank-fermented and 60 percent barrel-fermented in 20 percent new French and American oak for ten months. This combination of oak gives the wine the interest and complexity from the barrel ferment while the tank portion provides bright, tropical citrus notes.



### TECHNICAL NOTES

Varietal Blend:	100% Chardonnay
Alc. by volume:	14 %
Total acidity:	6.3 g/l
Residual sweetness:	3 g/l
Sweetness code:	0
SKU code:	-
UPC code:	778856108019
Date bottled:	September 2009
Case volume:	5460