



QUAILS' GATE

2017 PINOT NOIR

WINE STYLE

Winemaker Ross Baker continues to raise the bar with our wines and this well-crafted Pinot is no exception. The 2017 growing season provided the ideal conditions for Pinot resulting in a medium-bodied wine with elegant fruit flavours and remarkable complexity.

TASTING & PAIRING

The 2017 Pinot Noir is an expressive combination of bright juicy red berry fruit, violets, cloves and savoury dried herbs. Medium in body, the wine has a beautiful balance of fruit and acidity with polished tannins and a long, lingering finish. We suggest pairing with roasted squash risotto, seared venison or braised pork with wild rice and roasted root vegetables. We recommend serving at around 15°C to enhance your tasting experience.

WINEMAKING

The majority of the vines are over 20 years old, with deep roots penetrating the complex, freely draining soils. Entirely hand harvested in early October, the grapes were cooled and allowed to soak on skins for 5 days before fermentation was initiated. Both wild and cultivated yeasts were used to create this wine. After 2-3 weeks of fermentation and maceration the wine was gently pressed and aged exclusively in French oak barrels for 10 months before being racked and blended.

TECHNICAL NOTES

Alc. by volume:	13.1%
Total acidity:	5.4 g/l
Residual sweetness:	< 1 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856117202
Date bottled:	September 2018
Case volume:	3400

CELLARING NOTES

Enjoy now or until 2021





QUAILS' GATE

2016 PINOT NOIR

WINE STYLE

Winemaker Nikki Callaway continues to raise the bar with our wines and this well-crafted Pinot is no exception. The 2016 growing season provided the ideal conditions for Pinot resulting in a medium-bodied wine with elegant fruit flavours and remarkable complexity.

TASTING & PAIRING

The 2016 Pinot Noir is an expressive combination of bright juicy red berry fruit, violets, cloves and savoury dried herbs. Medium in body, the wine has a beautiful balance of fruit and acidity with polished tannins and a long, lingering finish. We suggest pairing with roasted squash risotto, seared venison or braised pork with wild rice and roasted root vegetables. We recommend serving at around 15°C to enhance your tasting experience.

WINEMAKING

The majority of the vines are over 20 years old, with deep roots penetrating the complex, freely draining soils. Entirely hand harvested in early October, the grapes were cooled and allowed to soak on skins for 5 days before fermentation was initiated. Both wild and cultivated yeasts were used to create this wine. After 2-3 weeks of fermentation and maceration the wine was gently pressed and aged exclusively in French oak barrels for 10 months before being racked and blended.

TECHNICAL NOTES

Alc. by volume:	13.5%
Total acidity:	5.6 g/l
Residual sweetness:	< 1 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856116205
Date bottled:	November 2017
Case volume:	5450

CELLARING NOTES

Enjoy now or until 2021





QUAILS' GATE

2015 PINOT NOIR

WINE STYLE

Our flagship wine at Quails' Gate and Nikki Callaway, our Winemaker continues to raise the bar with this enigmatic grape. This year's wine is medium bodied in style and shows great complexity and length with attractive, juicy red berried fruit and subtle oak influence.

TASTING & PAIRING

Classic Pinot Noir, with notes of cherry, raspberry and plum fruit with allspice, earth, dried herbs and savory notes. The balance of fruit, acidity and light tannins make this a very versatile food wine. We suggested roasted chicken, grilled BC salmon and duck dishes. For vegetarians, beet, mushroom and French lentil dishes make great pairings. We recommend serving at around 15°C to enhance your tasting experience.

WINEMAKING

The fruit is sourced from various vineyard parcels on our estate. After crush there is a five-day cold soak prior to ferment. This extracts all the colour and flavour from the grapes without imparting too much tannin. After approximately three weeks fermentation is completed and the fruit is pressed and aged in quality French oak barrels (approximately 25% of which is new) for 10 months before being blended and bottled.

TECHNICAL NOTES

Alc. by volume:	13.5%
Total acidity:	5.8 g/l
Residual sweetness:	0.4 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856115208
Date bottled:	November 2016
Case volume:	5085

CELLARING NOTES

Enjoy now or cellar for 3 to 5 years.





QUAILS' GATE

2014 PINOT NOIR

WINE STYLE

Our flagship product and a true masterpiece. The volcanic slopes at our vineyard site are ideally-suited to this varietal. Elegant, graceful, with a touch of finesse, this wine is perfect for those who desire a more sophisticated Pinot Noir. As one of Canada's leading producers of this type of wine, we ensure our Pinot Noirs exhibit rich, complex fruit flavours – reminiscent of classic Burgundy wines – while showcasing the added refinement that comes from New World wine-making techniques.

TASTING & PAIRING

The 2014 Pinot Noir is an expressive combination of bright, red, berry fruit, sweet spices and subtle hints of forest floor and earth. This is a medium-bodied, fruit-forward wine, with fine polished tannins and a long, lingering finish. We suggest pairing with roasted chicken, baked salmon or wild mushroom risotto.

WINEMAKING

The majority of the vines are over 20 years old, with deep roots penetrating the complex, freely-draining soils. Entirely hand-harvested in early October, the grapes were cooled and allowed to soak on skins for five days before fermentation was initiated. Both wild and cultivated yeasts were used to create this wine. After two to three weeks of fermentation and maceration, the wine was gently pressed and aged exclusively in French oak barrels for ten months before being racked and blended. Cellaring for five to seven years will only accentuate the already beautiful characteristics of this Pinot Noir.

TECHNICAL NOTES

Alc. by volume:	13.1%
Total acidity:	5.4 g/l
Residual sweetness:	< 1.0 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856117202
Date bottled:	September 2018
Case volume:	3400





QUAILS' GATE

2013 PINOT NOIR

WINE STYLE

Our flagship product and a true masterpiece. The volcanic slopes at our vineyard site are ideally-suited to this varietal. Elegant, graceful, with a touch of finesse, this wine is perfect for those who desire a more sophisticated Pinot Noir. As one of Canada's leading producers of this type of wine, we ensure our Pinot Noirs exhibit rich, complex fruit flavours – reminiscent of classic Burgundy wines – while showcasing the added refinement that comes from New World wine-making techniques.

TASTING & PAIRING

This year's Pinot Noir is full of ripe, cherry-scented fruit with enticing notes of clove, allspice and hints of rosemary mingling with accents of forest floor. The wine is smooth, with a supple mouthfeel and a surprisingly weighty mid-palate. Pair with grilled salmon, duck confit, veal saltimbocca or farmers market rosemary or fennel sausage.

WINEMAKING

The majority of the vines are over 20 years old, with deep roots penetrating the complex, freely-draining soils. Harvested in early October, the grapes were cooled and allowed to soak on skins for seven days before fermentation was initiated by warming the vats. After nearly a month on the skins, the wine was gently pressed and aged exclusively in French oak barrels for ten months before racking and blending. Cellaring of five to seven years will allow this wine to further develop into a beautiful characteristic New World Pinot Noir.

TECHNICAL NOTES

Alc. by volume:	13%
Total acidity:	6 g/l
Residual sweetness:	2.6 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856113204
Date bottled:	December 2014
Case volume:	4345





QUAILS' GATE

2012 PINOT NOIR

WINE STYLE

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TASTING & PAIRING

On the nose, one distinguishes hints of blackberries and raspberry jam with flavours of fresh tobacco. This lovely Pinot Noir opens subtly and is fruit-forward with the essence of light oak, spice and cloves. Light and elegant, this wine is perfect any time of year and pairs well with a variety of dishes such as BBQ salmon, roast chicken or wild mushroom risotto.

WINEMAKING

2012 was an excellent cool-climate year, allowing our vines on the Mount Boucherie bench to thrive. The majority of the vines are over 20 years old, with deep roots penetrating the complex, freely-draining soils. Harvested in early October, the grapes were cooled and allowed to soak on skins for seven days before fermentation was initiated by warming the vats. After nearly a month on the skins, the wine was gently pressed and aged exclusively in French oak barrels for ten months before racking and blending. Cellaring of five to seven years will allow this wine to further develop its underlying characteristics and a suppleness that will impress even the most discerning Pinot Noir aficionados.

TECHNICAL NOTES

Alc. by volume:	13.9%
Total acidity:	6.1 g/l
Residual sweetness:	2.2 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856112207
Date bottled:	December 2013
Case volume:	7000





QUAILS' GATE

2011 PINOT NOIR

WINE STYLE

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TASTING & PAIRING

On first impression, the fragrance of this supple, silken-textured Pinot Noir is dominated by intensely bright, ripe, red fruits. As the wine unfolds, musky floral aromas evoke images of dark, velvety, blood-red roses. Firm but very fine tannins allow the wine to showcase gorgeous primary fruit with subtle layers of spice and truffle. Pair this wine with butter herb-crusted chicken, roasted lamb, savory slow cooked game or side dishes with an earthy or nutty character.

WINEMAKING

2011 was an excellent cool-climate year, allowing our vines on the Mount Boucherie bench to thrive. The majority of the vines are over 20 years old, with deep roots penetrating the complex, freely-draining soils. Harvested in early October, the grapes were cooled and allowed to soak on skins for seven days before wild yeast fermentation was initiated by warming the vats. After nearly a month on the skins, the wine was gently pressed and aged exclusively in French oak barrels for ten months before racking and blending. Cellaring of five to seven years will allow this wine to further develop underlying characteristics and a suppleness that will impress even the most discerning Pinot Noir aficionados.

TECHNICAL NOTES

Alc. by volume:	14%
Total acidity:	5.4 g/l
Residual sweetness:	2 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856111200
Date bottled:	December 2012
Case volume:	7000





QUAILS' GATE

2010 PINOT NOIR

WINE STYLE

Our flagship product and a true masterpiece. The volcanic slopes at our vineyard site are ideally-suited to this varietal. Elegant, graceful, with a touch of finesse, this wine is perfect for those who desire a more sophisticated Pinot Noir. As one of Canada's leading producers of this type of wine, we ensure our Pinot Noirs exhibit rich, complex fruit flavours – reminiscent of classic Burgundy wines – while showcasing the added refinement that comes from New World wine-making techniques.

TASTING & PAIRING

This Pinot Noir is wonderfully fragrant, with notes of sour cherry, red fruit and exotic spice. On the palate, dark chocolate and cocoa notes mingle with hints of leather and sweet tobacco. Silky and satiny in texture, this is a supple wine with a full, flavorful, lingering finish. Try pairing with Cornish game hen and beet salad with walnuts and goat cheese.

WINEMAKING

This fresh, fruit-forward Pinot Noir is crafted to provide early drinkability and freshness. The winemaking process was true to house-style, with extended skin contact at fermentation following an intensive hands-on viticulture regime. This wine was barrel-aged entirely in 20% new/ 80% 1- to 3-year-old French Oak barrels. It may be enjoyed now or will develop gracefully with careful cellaring of three to five years.



TECHNICAL NOTES

Alc. by volume:	13.5%
Total acidity:	6.7 g/l
Residual sweetness:	2.7 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856510201
Date bottled:	December 2011
Case volume:	9000



QUAILS' GATE

2009 PINOT NOIR

WINE STYLE

Our flagship product and a true masterpiece. The volcanic slopes at our vineyard site are ideally-suited to this varietal. Elegant, graceful, with a touch of finesse, this wine is perfect for those who desire a more sophisticated Pinot Noir. As one of Canada's leading producers of this type of wine, we ensure our Pinot Noirs exhibit rich, complex fruit flavours – reminiscent of classic Burgundy wines – while showcasing the added refinement that comes from New World wine-making techniques.

TASTING & PAIRING

This finely crafted Pinot Noir exhibits enticing perfume aromas that please both the nose and palate with roses, strawberries and raspberries and dark, plummy notes mingling among the red fruits. The palate is under-laid by very fine, firm, yet supple tannins with a note of savory complexity that builds through to a persistent finish. This great vintage will age well into 2018. While grilled West Coast salmon or fresh rosemary crusted lamb are the traditional pairings, it also pairs beautifully with roasted lamb sirloin and braised shoulder, saffron pearl couscous, black olive sauce and pomegranate reduction.

WINEMAKING

Our handcrafted, fresh fruit forward Pinot Noir is sourced entirely from our estate vineyards on the slopes of Mt. Boucherie. The soils of volcanic rock and ash help develop the unique and rare style for which Quails' Gate is known. The 2009 growing season was one of the hottest years on record in the Okanagan, which provided an early pick date that also helped preserve the grape's natural acidity. The palate is under-laid by very fine, firm, yet supple tannins with a note of savory complexity that builds through to a persistent finish.

TECHNICAL NOTES

Varietal Blend:	100% Pinot Noir
Alc. by volume:	14.0 %
Total acidity:	6.1 g/l
Residual sweetness:	3 g/l
Sweetness code:	0
SKU code:	585760
UPC code:	778856109207
Date bottled:	December 2010
Case volume:	7000





QUAILS' GATE

2008 PINOT NOIR

WINE STYLE

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TASTING & PAIRING

The supple and steadily-balanced cherry flavour runs on layers of fine tannins, finishing long and fresh. This wine exhibits super-bright fruit aromas of pure cherry, strawberry and raspberry, with plummy notes and a gravelly, mineral complexity. It will benefit from cellaring for at least three years and on to 2016. Tempt your taste buds and pair this wine with West Coast barbeque salmon or asparagus and mushroom risotto. Pinot Noir is a classic with grilled lamb and fresh rosemary.

WINEMAKING

Harvested in October, the 2008 Pinot Noir demonstrates the classic winemaking style of Quails' Gate. This fresh, fruit-forward Pinot Noir went through extended maceration where it stayed in contact with its skins for about 20 days. The wine is barrel-aged entirely in French oak for up to 11 months.



TECHNICAL NOTES

Varietal Blend:	100% Pinot Noir
Alc. by volume:	14.0 %
Total acidity:	6.9 g/l
Residual sweetness:	2 g/l
Sweetness code:	0
SKU code:	–
UPC code:	778856108200
Date bottled:	December 2009
Case volume:	7424