



QUAILS' GATE

2018 DRY RIESLING

WINE STYLE

This vintage is another classic example of our Quails' Gate Riesling. It is crisp, dry and refreshing with wonderfully balanced acidity. True Riesling lovers will appreciate this wine's cellaring potential which will allow the acids to soften over time and integrate with the rich Riesling flavours.

TASTING & PAIRING

The wine is dry, vibrant and zesty. On the nose you will find aromas of intense lime, orange blossom, Granny Smith apple and wet stones. The well balanced palate combines powerful citrus flavours and orchard fruit, leading to a long, refreshing finish. Enjoy this wine with ceviche, crab cakes topped with apple and fennel slaw, salmon sashimi, chicken piccata or summer salads with citrus vinaigrette.

WINEMAKING

Our Riesling was selectively harvested with a combination of early and late pickings from our East and West Kelowna vineyards. The young fruit helped bring acidity and freshness, whilst the grapes from the second pick created a rounder nectarine and tangerine to its profile.

The wine was whole cluster pressed and racked and then underwent a long, cool, controlled ferment for over 4 weeks. This slow ferment and the use of stainless steel tanks have enhanced the aromatics and vibrant fruit flavours in the finished wine.

TECHNICAL NOTES

Alc. by volume:	13.5%
Total acidity:	8.0 g/l
Residual sweetness:	4.7 g/l
Sweetness code:	0
SKU code:	308312
UPC code:	778856118025
Date bottled:	February 2019
Case volume:	3600

CELLARING NOTES

Enjoy now until 2023.





QUAILS' GATE

2017 DRY RIESLING

WINE STYLE

This vintage is another classic example of our Quails' Gate Riesling. It is crisp, dry and refreshing with wonderfully balanced acidity. True Riesling lovers will appreciate this wine's cellaring potential which will allow the acids to soften over time and integrate with the rich Riesling flavours.

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WINEMAKING

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The wine was whole cluster pressed and racked and then underwent a long, cool, controlled ferment for over 4 weeks. This slow ferment and the use of stainless steel tanks have enhanced the aromatics and vibrant fruit flavours in the finished wine.

TECHNICAL NOTES

Alc. by volume:	12.5%
Total acidity:	7.8 g/l
Residual sweetness:	7.5 g/l
Sweetness code:	0
SKU code:	308312
UPC code:	778856117082
Date bottled:	February 2018
Case volume:	3600

CELLARING NOTES

Enjoy now until 2023.





QUAILS' GATE

2016 DRY RIESLING

WINE STYLE

Light-bodied with a poised complexity. Alluring aromas of spring blossoms and jasmine greet you on the nose, followed by the freshness of green apples and a lively lingering acidity.

TASTING & PAIRING

The palate bursts with lime and green apple flavours that bring a young freshness and racy acidity. These mingle beautifully with rounder warm stone fruit notes, giving it a lifted character and a wet stone finish. Ceviche, crab cakes topped with apple and fennel slaw, salmon sashimi, chicken picatta or summer salads with citrus vinaigrette are some of our favourite pairings.

WINEMAKING

With the Okanagan's steady warm summer, our Riesling was selectively harvested with a combination of early and late pickings from our East and West Kelowna vineyards. The young fruit helped bring acidity and freshness, whilst the grapes from the second pick created a rounder peach and tangerine to its profile.

The wine was whole cluster pressed and racked and then underwent a long, cool, controlled ferment for over 4 weeks. This slow ferment and the use of stainless steel tanks have enhanced the aromatics and vibrant fruit flavours in the finished wine.



TECHNICAL NOTES

Alc. by volume:	12.0%
Total acidity:	7.2 g/l
Residual sweetness:	5.2 g/l
Sweetness code:	0
SKU code:	308312
UPC code:	778856116021
Date bottled:	February 2017
Case volume:	5935

CELLARING NOTES

Enjoy now until 2026.



QUAILS' GATE

2015 DRY RIESLING

WINE STYLE

The 2015 is another classic example of our Quails' Gate Winery Riesling. Made from our estate vines that are more than 30 years old, it is crisp, dry and refreshing, with wonderfully balanced acidity. True Riesling lovers will appreciate this wine's cellaring potential which allows the acids to soften over time and integrate with the rich Riesling flavours.

TASTING & PAIRING

The wine is dry, vibrant and zesty. On the nose, you will find aromas of intense lime, white flowers, stone fruit and wet stones. The well balanced palate combines intense citrus flavors with a hint of spice, leading to a long and refreshing finish. We would recommend pairing with tuna tataki, Vietnamese salad rolls or any summer vegetable salad.

WINEMAKING

Our Riesling vines are now more than 30 years old which is evident in the increasing complexity in this wine. Deep roots extend into the subsoils of the Boucherie Mountain slopes resulting in mineral and slate notes to the fruit. The wine was pressed, racked clean and then underwent a long, cool, controlled ferment for over 4 weeks. Classically-aged Riesling character will develop in the bottle over the next 2 to 3 years, but for those with the discipline, cellaring for 7 to 10 years will showcase how truly exceptional this Riesling can be.



TECHNICAL NOTES

Alc. by volume:	12.5%
Total acidity:	7.5 g/l
Residual sweetness:	6.9 g/l
Sweetness code:	0
SKU code:	308312
UPC code:	778856115024
Date bottled:	February 2016
Case volume:	5300



QUAILS' GATE

2014 DRY RIESLING

WINE STYLE

Crisp and dry with great acidity, our Riesling is made from our estate vines that are over 30 years old. This noble variety is the perfect pairing wine for seasonal salads. True Riesling lovers will appreciate this wine's cellaring potential which will allow the acids to soften over time and integrate with the rich Riesling flavours.

TASTING & PAIRING

The 2014 Riesling is dry, crisp and zesty. On the nose, you will encounter notes of honeysuckle, lime cordial, orchard fruits and hints of wet stones. The palate is beautifully balanced, combining pure intense fruit with crisp acidity and a lovely mineral finish. Our Riesling is very flexible food-wise and we recommend pairing it with seafood ceviche, barbeque shrimp drizzled with lime, fresh crab or – as enjoyed in our Old Vines Restaurant – with belly pork.

WINEMAKING

Riesling grapes are picked from vines nearly 30 years old. Deep roots extending into the subsoils of the Boucherie Mountain slopes bring complex mineral and slate notes to the fruit. This wine was pressed, racked clean and then underwent a long, cool controlled ferment for over four weeks to add character and complexity. Classically-aged Riesling character will develop in the bottle over a two to three-year period. For those who are not faint of heart, cellaring of seven to ten years will showcase a truly exceptional Riesling wine.



TECHNICAL NOTES

Alc. by volume:	12 %
Total acidity:	8.8 g/l
Residual sweetness:	12.6 g/l
Sweetness code:	0
SKU code:	308312
UPC code:	778856114027
Date bottled:	February 2015
Case volume:	2580



QUAILS' GATE

2013 DRY RIESLING

WINE STYLE

Crisp and dry with great acidity, our Riesling is made from our estate vines that are over 30 years old. This noble variety is the perfect pairing wine for seasonal salads. True Riesling lovers will appreciate this wine's cellaring potential which will allow the acids to soften over time and integrate with the rich Riesling flavours.

TASTING & PAIRING

This year's Riesling is graceful and delightful on the nose with Spartan apple, flint and tangerine notes. On the palate, one is treated to key lime with a refreshing stony mineral character and lychee tones. A fresh lively attack, full in body, complex with a crisp Granny Smith finish that lingers. Pair our Riesling with a crisp Dungeness crab salad with ginger-lime dressing or caramelized onion tart.

WINEMAKING

The Riesling grapes were handpicked in late September and early Octobers from our nearly 30-year old vines. Deep roots extending into the subsoils of the Boucherie Mountain slopes bring complex mineral and slate notes to the fruit. This wine was pressed, racked clean and then underwent a long cool controlled ferment for over four weeks to add character and complexity. Classically-aged Riesling character will develop in the bottle over a two to three-year period. For those who are not faint of heart, careful cellaring of seven to ten years will showcase a truly exceptional Riesling wine.



TECHNICAL NOTES

Alc. by volume:	11.5 %
Total acidity:	9 g/l
Residual sweetness:	9 g/l
Sweetness code:	1
SKU code:	308312
UPC code:	778856113020
Date bottled:	February 2014
Case volume:	4260



QUAILS' GATE

2012 DRY RIESLING

WINE STYLE

Crisp and dry with great acidity, our Riesling is made from our estate vines that are over 30 years old. This noble variety is the perfect pairing wine for seasonal salads. True Riesling lovers will appreciate this wine's cellaring potential which will allow the acids to soften over time and integrate with the rich Riesling flavours.

TASTING & PAIRING

Alluring and attractive aromas mingle with classic ripe lemon-lime and rose petal notes. Our 2012 Dry Riesling has a fine, delicate entry but is rich and lush on the mid-palate. Juicy acidity is balanced with a hint of residual sweetness. It offers a wonderful combination of fresh minerality and a long lingering finish.

WINEMAKING

The Riesling grapes were handpicked in late October from vines grown in South Kelowna and our Quails' Gate Estate vineyards. Deep roots extending into the subsoil of Boucherie Mountain bring complex mineral and slate notes to the fruit. This wine is whole-bunch pressed and cold-fermented in stainless tanks for over three weeks to add character and complexity. Classically-aged Riesling character will develop in the bottle over a two to three-year period. For those who are not faint of heart, careful cellaring of seven to ten years will produce a truly exceptional wine.



TECHNICAL NOTES

Alc. by volume:	12.0 %
Total acidity:	9.7 g/l
Residual sweetness:	8 g/l
Sweetness code:	0
SKU code:	308312
UPC code:	778856112023
Date bottled:	February 2013
Case volume:	4000



QUAILS' GATE

2011 DRY RIESLING

WINE STYLE

Crisp and dry with great acidity, our Riesling is made from our estate vines that are over 30 years old. This noble variety is the perfect pairing wine for seasonal salads. True Riesling lovers will appreciate this wine's cellaring potential which will allow the acids to soften over time and integrate with the rich Riesling flavours.

TASTING & PAIRING

This Dry Riesling opens by offering up tangy, green apple aromatics. It continues on the palate with a rush of tropical lemon-lime fortified by a background of mineral slate and wet stone notes. This wine is zingy and fresh on the palate with mouth watering acidity. It finishes with fresh citrus and a long, beautifully-balanced ripe fruit sweetness. Pair with citrus-cured wild salmon or a roasted pork sandwich with zesty coleslaw.

WINEMAKING

Our Riesling is handpicked and sourced entirely from vines in our Quails' Gate Estate vineyards. The deep roots that extend into the subsoils of the Boucherie Mountain slopes bring more complex mineral and slate notes to the fruit. This wine is cold fermented in stainless tanks with French and German cultivated yeast strains to add complexity and character. Classic aged Riesling character will develop in the bottle over a two to three-year period and will reward careful cellaring of five to ten years.



TECHNICAL NOTES

Alc. by volume:	12.5 %
Total acidity:	10.8 g/l
Residual sweetness:	8 g/l
Sweetness code:	0
SKU code:	308312
UPC code:	778856111026
Date bottled:	February 2012
Case volume:	4404



QUAILS' GATE

2010 DRY RIESLING

WINE STYLE

Crisp and dry with great acidity, our Riesling is made from our estate vines that are over 30 years old. This noble variety is the perfect pairing wine for seasonal salads. True Riesling lovers will appreciate this wine's cellaring potential which will allow the acids to soften over time and integrate with the rich Riesling flavours.

TASTING & PAIRING

Riesling is a traditional favourite with all salads and dishes needing forward acidity. We recommend crab cakes served with apple and fennel slaw or pork loin with house-made pink lady apple sauce. The cooler year lifts the aromas of tropical lemon-lime fruit while the palate has well-balanced rich flavours and acidity. Because our Riesling is refreshing and light, you will find this a great afternoon wine to share with friends on the patio.

WINEMAKING

As the result of a cooler year, the 2010 Riesling is one of our best ever. Sourced entirely from aged vines in the Quails' Gate Estate vineyards, the wine was cold-fermented with vigorous yeast strains. Many batches were blended to create the final wine.



TECHNICAL NOTES

Varietal Blend:	100% Riesling
Alc. by volume:	12.5 %
Total acidity:	10.0 g/l
Residual sweetness:	7.0 g/l
Sweetness code:	0
SKU code:	308312
UPC code:	778856110029
Date bottled:	March 2011
Case volume:	4800



QUAILS' GATE

2010 DRY RIESLING

WINE STYLE

Crisp and dry with great acidity, our Riesling is made from our estate vines that are over 30 years old. This noble variety is the perfect pairing wine for seasonal salads. True Riesling lovers will appreciate this wine's cellaring potential which will allow the acids to soften over time and integrate with the rich Riesling flavours.

TASTING & PAIRING

Fresh tropical lemon-lime fruit aromas are backed with solid mineral-slate-wet stone notes. Zingy and crisp on the palate with mouth-watering acidity, there's an excellent harmony of ripe fruit and natural sweetness. A traditional favourite with all salads and dishes with forward acidity. Enjoy this wine with roasted pear and endive salad or Dungeness crab cakes.

WINEMAKING

Our Riesling was sourced entirely from aged vines in the Quails' Gate Estate vineyards. The deep roots that extend into the sub soils of the Boucherie Mountain slopes bring more complex mineral and slate notes to the fruit. The warmer season is reflected with elevated flavours balanced with natural acidity to give structure to the palate, which also enhances age-ability. Fermented cold with vigorous yeast strains, many batches are blended to create the final wine. This wine will reward careful cellaring of up to five years with the development of classically-aged Riesling character.



TECHNICAL NOTES

Varietal Blend:	100% Riesling
Alc. by volume:	12.5 %
Total acidity:	7.8 g/l
Residual sweetness:	7.0 g/l
Sweetness code:	0
SKU code:	639685
UPC code:	778856109023
Date bottled:	March 2010
Case volume:	3769