



QUAILS' GATE

## 2018 ROSÉ

### WINE STYLE

A classic summer sipper, our Rosé is fresh and fruit-forward. Made in a versatile dry style, this wine delivers exceptional flavour and value.

### TASTING & PAIRING

A delicate pale salmon colour, anticipate notes of raspberry, strawberry and grapefruit with hints of rhubarb. The wine is crisp and refreshing on the palate with flavours of watermelon and red berries that lead to a long, dry finish. The perfect patio, poolside or picnic pairing, this wine is incredibly versatile. Try pairing with simple fare such as pizza, fresh Caprese salad, melon and prosciutto and spinach and strawberry salad.

### WINEMAKING

The 2018 blend of 50% Gamay Noir, 40% Pinot Noir and 10% Pinot Gris.

After being harvested in September, the grapes were destemmed and crushed in the press prior to being cold-soaked overnight on skins to extract colour and flavour. After racking, the juice was fermented cold to maintain the fresh, fruit-forward flavours.



### TECHNICAL NOTES

Alc. by volume: 13.5%

Total acidity: 6.5 g/l

Residual sweetness: < 1.0 g/l

Sweetness code: 0

SKU code: 170316

UPC code: 778856118247

Date bottled: March 2019

Case volume: 9,600

### CELLARING NOTES

Enjoy now.



QUAILS' GATE

## 2017 ROSÉ

### WINE STYLE

A classic summer sipper, our 2017 Rosé is fresh, approachable and fruit-forward. An easy-going dry Rosé, this wine delivers exceptional flavour and value.

### TASTING & PAIRING

A beautiful salmon pink in the glass, notes of red berries, melon and fresh herbs lead to a refreshing, dry finish. The perfect patio, poolside or picnic pairing. With its incredible versatility, this wine would pair well with a variety of dishes including fresh caprese salad, pizza or rosemary roasted chicken.

### WINEMAKING

This year's Rosé is a blend of Gamay Noir (50%), Pinot Noir (40%) and Pinot Gris (10%). After being harvested, the grapes were destemmed and crushed in the press, then cold soaked overnight – the clear juice drew flavour and colour from the darker grape skins before pressing and settling. After racking, the juice was fermented cold to help its fruity characteristics shine. The varietals were kept separate during fermentation then blended together before bottling.



### TECHNICAL NOTES

Alc. by volume:	13.6%
Total acidity:	6.5 g/l
Residual sweetness:	2.8 g/l
Sweetness code:	0
SKU code:	170316
UPC code:	778856117240
Date bottled:	February 2018
Case volume:	8,500

### CELLARING NOTES

Enjoy now.



QUAILS' GATE

## 2016 ROSÉ

### WINE STYLE

Our 2016 Rosé is bright, approachable and fruit-forward. This easy-going dry Rosé delivers on flavour and value.

### TASTING & PAIRING

Pale pink in colour, the glass is brimming with Okanagan summer red berries, pink grapefruit and a touch of white pepper spice that entices to a fresh dry finish. The perfect pairing for being on a patio or poolside. Try our 2016 Rosé with cheese and charcuterie platters, spinach salad with strawberries and light pasta, pizza and rice dishes.

### WINEMAKING

This year's Rosé is a blend of Gamay Noir (70%), Pinot Noir (20%) and Pinot Gris (10%). After being harvested, the grapes were destemmed and crushed in the press, then cold soaked overnight – the clear juice drew flavour and colour from the darker grape skins before pressing and settling. After racking, the juice was fermented cold to help its fruity characteristics to shine. The varietals were kept separate during fermentation then blended together before bottling.



### TECHNICAL NOTES

Alc. by volume:	13.0%
Total acidity:	6.1 g/l
Residual sweetness:	3.4 g/l
Sweetness code:	0
SKU code:	170316
UPC code:	778856116243
Date bottled:	March 2017
Case volume:	7,300

### CELLARING NOTES

Enjoy now.



QUAILS' GATE

## 2015 ROSÉ

### WINE STYLE

Our 2015 Rosé was made in the classic, dry, fruity style found in the Provence region of France. It is destined to be a classic summer thirst quencher, delivering exceptional flavour and great value.

### TASTING & PAIRING

A subtle salmon-pink in hue, this year's Rosé boasts aromas of fresh, mixed, red berries, exotic melon and nuances of black pepper. On the palate, this refreshing Rosé is alive with bright flavors of strawberries, raspberries and cranberries. We suggest pairing with any cold cut dish, smoked salmon or summer salad. It can, of course, be enjoyed on its own at poolside, on the patio or on board the boat.

### WINEMAKING

This Rosé is a blend of Gamay Noir (80 percent), Pinot Noir (10 percent) and Pinot Gris (10 percent). After being harvested, the grapes were destemmed and crushed in the press then cold soaked for 24 hours, allowing the clear juice to draw flavor and colour from the darker grape skins before pressing and setting. After racking, the juice is fermented cold to enhance the high-tone varietal character. The varietals are kept separate during fermentation then blended together prior to bottling for optimal aromatic complexity.



### TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	6.4 g/l
Residual sweetness:	5.4 g/l
Sweetness code:	0
SKU code:	170316
UPC code:	778856115246
Date bottled:	February 2016
Case volume:	8200



QUAILS' GATE

## 2014 ROSÉ



### WINE STYLE

Our Rosé is dry, with a refreshing fruit flavour. A classic summer sipper, it's one of the region's best examples of this summer fruit-forward wine. Delivering exceptional flavour and great value, it can be enjoyed throughout the spring, summer and fall.

### TASTING & PAIRING

A beautiful salmon-pink in hue, this year's Rosé begins with fresh, ripe strawberries, notes of cracked black pepper and vanilla ice cream. On tasting, the wine is fresh and juicy, with more summer red berries, watermelon and pink grapefruit notes that linger nicely on the tongue. This vintage pairs beautifully with our charcuterie platter at Old Vines Restaurant – a succulent medley of cured meats, local cheeses and green olive tapenade. A welcome guest at any summer BBQ, try pairing with grilled chicken and vegetables tossed with lemon and extra virgin olive oil.

### WINEMAKING

This Rosé is a blend of Gamy Noir (80 percent), Pinot Noir (10 percent) and Pinot Gris (10 percent). After being harvested, the grapes were destemmed and crushed in the press then cold soaked for 24 hours, allowing the clear juice to draw flavour and colour from the darker grape skins before pressing and setting. After racking, the juice is inoculated with vigorous yeast strains and fermented cold to enhance the high-tone varietal character. The varietals are kept separate during fermentation then blended together prior to bottling for optimal aromatic complexity.

### TECHNICAL NOTES

Alc. by volume:	12.5 %
Total acidity:	6.4 g/l
Residual sweetness:	8.0 g/l
Sweetness code:	0
SKU code:	170316
UPC code:	778856114249
Date bottled:	February 2015
Case volume:	7975



QUAILS' GATE

## 2013 ROSÉ

### WINE STYLE

Our Rosé is dry, with a refreshing fruit flavour. A classic summer sipper, it's one of the region's best examples of this summer fruit-forward wine. Delivering exceptional flavour and great value, it can be enjoyed throughout the spring, summer and fall.

### TASTING & PAIRING

The 2013 Rosé opens with strawberry confectionary, notes of Alpine meadow flower and blueberry undertones. Baked strawberry and rhubarb pie is elegantly woven throughout, with a hint of gooseberries that culminate in a long, lingering finish. Our Rosé is wonderful on its own as an aperitif or paired with a charcuterie plate of prosciutto, salamis, pickles & olive tapenade. You can also try it with grilled chicken or olive oil-poached tuna on a bed of radicchio salad. This wine is meant to be consumed early, while the flavours are crisp and vibrant.

### WINEMAKING

This Rosé is a blend of Gamy Noir (60 percent), Pinot Noir (30 percent) and Pinot Gris (10 percent). After being harvested, the grapes were destemmed and crushed in the press then cold soaked for 24 hours, allowing the clear juice to draw flavour and colour from the darker grape skins before pressing and setting. After racking, the juice is inoculated with vigorous yeast strains and fermented cold to enhance the high-tone varietal character. The varietals are kept separate during fermentation then blended together prior to bottling for optimal aromatic complexity.

### TECHNICAL NOTES

Alc. by volume:	13 %
Total acidity:	6.2 g/l
Residual sweetness:	4.6 g/l
Sweetness code:	0
SKU code:	170316
UPC code:	778856113242
Date bottled:	March 2014
Case volume:	4600





QUAILS' GATE

## 2012 ROSÉ



### WINE STYLE

Our Rosé is dry, with a refreshing fruit flavour. A classic summer sipper, it's one of the region's best examples of this summer fruit-forward wine. Delivering exceptional flavour and great value, it can be enjoyed throughout the spring, summer and fall.

### TASTING & PAIRING

Reminiscent of Provence, our Rosé is deliciously fresh and creamy with strawberry and rhubarb pie aromas. This delicate wine has a sweet entry and a crisp, dry finish, making the 2012 Rosé a truly versatile wine that pairs beautifully with fresh garden salads or hold its own being sipped al fresco on a warm patio.

### WINEMAKING

The 2012 Rosé is made entirely with Gamay Noir grapes grown at Three Wolves Vineyard on the Mount Boucherie bench. Harvested in mid-October, the grapes were crushed into stainless tanks and soaked for 24 hours on skins, allowing the clear juice to draw flavour and colour before pressing and setting. After racking, the juice was warmed and inoculated with vigorous yeast strains and fermented cold to enhance the unique varietal characteristics. This wine is meant to be consumed early while the flavours are crisp and vibrant.

### TECHNICAL NOTES

Alc. by volume:	13 %
Total acidity:	7.8 g/l
Residual sweetness:	6 g/l
Sweetness code:	0
SKU code:	170316
UPC code:	778856112245
Date bottled:	March 2013
Case volume:	5000



QUAILS' GATE

## 2011 ROSÉ

### WINE STYLE

Our Rosé is dry, with a refreshing fruit flavour. A classic summer sipper, it's one of the region's best examples of this summer fruit-forward wine. Delivering exceptional flavour and great value, it can be enjoyed throughout the spring, summer and fall.

### TASTING & PAIRING

Plump, ripe raspberry, strawberry and red currant aromas tumble together in this deliciously fruity and creamy Rosé. Although technically dry, the fruit ripeness and weight suggest a hint of sweetness which is beautifully balanced with the other components in the wine. A very versatile wine, it's best served chilled with a refreshing lunch or as a late afternoon wine.

### WINEMAKING

This Rosé is made with 85 percent Gamay Noir, 10 percent Pinot Noir and 5 percent Pinot Gris. Harvested in October, the grapes were crushed and soaked overnight, allowing the clear juice to draw flavour and colour from the darker grape skins before they were separated for cold fermentation. The layers of fruit are enhanced with moderate alcohol and an excellent balance of acidity and residual sugar. This wine is meant to be consumed early while the flavours are crisp and vibrant.



### TECHNICAL NOTES

Alc. by volume:	13 %
Total acidity:	8.6 g/l
Residual sweetness:	6 g/l
Sweetness code:	0
SKU code:	170316
UPC code:	778856111248
Date bottled:	March 2012
Case volume:	4245



QUAILS' GATE

## 2010 ROSÉ

### WINE STYLE

Our Rosé is dry, with a refreshing fruit flavour. A classic summer sipper, it's one of the region's best examples of this summer fruit-forward wine. Delivering exceptional flavour and great value, it can be enjoyed throughout the spring, summer and fall.

### TASTING & PAIRING

Although technically dry, the fruit ripeness and weight suggest a hint of sweetness, which is beautifully balanced with the other components in this wine. Rhubarb, strawberry and red current aromas tumble together in this deliciously fresh, fruity and creamy-textured Rosé. This wine is meant to be consumed early while the flavours are crisp and vibrant. It's best served well-chilled and pairs nicely with a prawn salad or an antipasto platter with cured meats, cheeses, smoked salmon, chick pea hummus and pickled vegetables.

### WINEMAKING

Harvested in October, the grapes were crushed and soaked overnight, allowing the clear juice to draw flavour and colour from the darker grape skins before being separated for cold fermentation. This Rosé is made from Gamay Noir grapes with a small component of Pinot Noir, both grown on the Mt. Boucherie slopes.



### TECHNICAL NOTES

Varietal Blend:	90% Gamay Noir, 10% Pinot Noir
Alc. by volume:	13.0 %
Total acidity:	6.5 g/l
Residual sweetness:	6 g/l
Sweetness code:	0
SKU code:	170316
UPC code:	778856110241
Date bottled:	February 2011
Case volume:	3500