



QUAILS' GATE

2018 GEWÜRZTRAMINER

WINE STYLE

Charming, approachable and food-friendly, our Gewürztraminer is the most fruit forward varietal in our portfolio.

TASTING & PAIRING

On the nose, expect pronounced notes of lychee, rosewater and pear. The wine is off-dry on the palate with flavours of grapefruit, papaya and citrus, with a touch of ginger spice on the finish. A versatile food wine, this wine is not only a perfect patio sipper, but also pairs well with roasted turkey, or exotic dishes such as Moroccan vegetable curry or Chicken Tikka Masala.

WINEMAKING

The grapes were hand-harvest in October and cold-fermented. The majority of the fermentation occurred in stainless steel tanks, however, a small portion underwent barrel fermentation to add texture and complexity to the palate.



TECHNICAL NOTES

Alc. by volume:	13.5%
Total acidity:	2.8 g/l
Residual sweetness:	5.5 g/l
Sweetness code:	1
SKU code:	585745
UPC code:	778856418063
Date bottled:	February 2019
Case volume:	5900



QUAILS' GATE

2017 GEWÜRZTRAMINER

WINE STYLE

Charming, approachable and food-friendly, our Gewürztraminer is the most fruit forward varietal in our portfolio.

TASTING & PAIRING

Anticipate notes of lychee and rosewater on the nose, layered with pear, white peach, sweet mint and a hint of savoury ginger. The wine is off-dry on the palate with lychee and grapefruit flavours, balanced with just the right amount of acidity. A perfect patio sipper, you can enjoy this wine on its own, or with roasted turkey and cranberry sauce or Indian dishes like Daal or Chicken Tikka Masala.

WINEMAKING

The grapes were hand harvested throughout late September and early October and cold fermented in stainless steel tanks, showcasing the intense aromas and varietal characteristics of the wine.



TECHNICAL NOTES

Alc. by volume:	12.5%
Total acidity:	5.0 g/l
Residual sweetness:	6.7 g/l
Sweetness code:	1
SKU code:	585745
UPC code:	778856117066
Date bottled:	February 2018
Case volume:	5900



QUAILS' GATE

2016 GEWÜRZTRAMINER

WINE STYLE

Charming, approachable and food-friendly, our Gewürztraminer is the most fruit forward varietal in our portfolio.

TASTING & PAIRING

Anticipate soft notes of lychee and rose petal on the nose, layered with pear, grapefruit, white peach and a hint of savoury ginger. The wine is off-dry on the palate with lychee and stonefruit flavours, balanced with just the right amount of fresh citrus acidity. A perfect patio sipper, you can enjoy this wine on its own, or with spicier Asian, Indian, North African or Latin American dishes. Try it with chicken or salmon teriyaki, ginger beef, or spiced lentils.

WINEMAKING

The 2016 growing season saw a warm Okanagan summer with steady temperatures. Last year's dryness helped with a healthy crop of clean fruit, creating great aromatics and beautiful balance to the fruit. The grapes were hand harvested throughout late September and early October and cold fermented in stainless steel tanks, showcasing the intense varietal characteristics of the wine.



TECHNICAL NOTES

Alc. by volume:	12.5%
Total acidity:	5.6 g/l
Residual sweetness:	7.4 g/l
Sweetness code:	1
SKU code:	585745
UPC code:	778856115062
Date bottled:	February 2017
Case volume:	6817



QUAILS' GATE

2015 GEWÜRZTRAMINER

WINE STYLE

This is one of our winery's most popular wines and for very good reason. It offers tremendous value for the price and is made in an aromatic, fruity, easy-drinking style. Our Gewürztraminer is a valley-blend, sourced from vineyards here on the property along with fruit from our vineyards in southeast Kelowna.

TASTING & PAIRING

The 2015 Gewürztraminer is showing itself as a true aromatic variety. Aromas of exotic spices, lychee and guava leap out of the glass. This off-dry wine is complimented by flavors of ginger, guava and other high-tone tropical fruits. Gewürztraminer's natural pairing is any Asian cuisine where there is a presence of spice and fresh Asian herbs. Alternatively, arctic char, Caesar salad or grilled chicken would all be suitable accompaniments.

WINEMAKING

The grapes are hand harvested throughout October and cold fermented in stainless steel tanks to highlight the intense varietal characteristics of the wine. Some residual sweetness is retained to add texture and balance to the wine's natural acidity. Under proper conditions, this wine can be aged for five years.



TECHNICAL NOTES

Alc. by volume:	13.5%
Total acidity:	6 g/l
Residual sweetness:	8.1 g/l
Sweetness code:	1
SKU code:	585745
UPC code:	778856115062
Date bottled:	February 2016
Case volume:	7450



QUAILS' GATE

2014 GEWÜRZTRAMINER

WINE STYLE

Our Gewürztraminer is made in the traditional Alsatian style, which promotes the intense floral and spicy aromas of this variety while being a crisp, refreshing and off-dry wine. This is one of our winery's most popular wines. Gewürztraminer, meaning "spicy grape", is always a crowd-pleaser and is the Stewart family favorite for holiday festivities.

TASTING & PAIRING

The 2014 Gewürztraminer is fresh, bright and aromatic. The wine begins with hallmark rose petal and orange blossom aromas with classic litchi and exotic spice notes. Slightly off-dry on the palate, this year's vintage has ripe pineapple, guava and peach flavors which are balanced with more spice and ginger notes and a lovely citrusy finish. We love to savor this wine on its own or with exotic pairings such as an Indian biryani or a Pad Thai dish. In Old Vines Restaurant, our Gewürztraminer is paired with our Fraser Valley Pork Belly dish with ginger braise and spiced squash dumplings.

WINEMAKING

Our Gewürztraminer is a valley blend sourced from vineyards on the Mt. Boucherie bench as well as North, Central and South Kelowna. The clay and limestone soils, reminiscent of those in Alsace, give the wine a soft mineral character, adding depth and body. The grapes are harvested throughout October and cold-fermented in stainless steel tanks to highlight the intense varietal characteristics of the wine. Some residual sweetness is retained to add texture and balance to the wine's natural acidity. Under proper conditions, this wine can be aged for five years.



TECHNICAL NOTES

Alc. by volume:	12%
Total acidity:	6.4 g/l
Residual sweetness:	10.3 g/l
Sweetness code:	1
SKU code:	585745
UPC code:	778856114065
Date bottled:	February 2015
Case volume:	7700



QUAILS' GATE

2013 GEWÜRZTRAMINER

WINE STYLE

Our Gewürztraminer is made in the traditional Alsatian style, which promotes the intense floral and spicy aromas of this variety while being a crisp, refreshing and off-dry wine. This is one of our winery's most popular wines. Gewürztraminer, meaning "spicy grape", is always a crowd-pleaser and is the Stewart family favorite for holiday festivities.

TASTING & PAIRING

Our style of Gewürztraminer commences with bright, high-tone aromatics, a spicy mid-palate and a soft and balanced off-dry finish. The aromas of the 2013 vintage are evocative with rose petal, sandalwood and lychee notes. The wine leads with a vibrant attack but is weighty and elegantly-balanced for a truly outstanding Gewürztraminer. We love to savor this wine on its own or with seared scallops over a bed of butter leaf lettuce and a cucumber, dill and pink grapefruit vinaigrette.

WINEMAKING

Our Gewürztraminer is a valley blend sourced from vineyards on the Mt. Boucherie bench, as well as North, Central and South Kelowna. The clay and limestone soils, reminiscent of those in Alsace, give the wine a soft mineral character, adding depth and body. The grapes were handpicked in early October and whole-bunch pressed prior to cold fermentation in stainless steel tanks to highlight the intense varietal characteristics of the wine. Some residual sweetness is retained to add texture and balance to the wine's natural acidity. Careful cellaring of up to five years will be rewarded.



TECHNICAL NOTES

Alc. by volume:	12.5%
Total acidity:	7 g/l
Residual sweetness:	11 g/l
Sweetness code:	1
SKU code:	585745
UPC code:	778856113068
Date bottled:	March 2014
Case volume:	6080



QUAILS' GATE

2012 GEWÜRZTRAMINER

WINE STYLE

Our Gewürztraminer is made in the traditional Alsatian style, which promotes the intense floral and spicy aromas of this variety while being a crisp, refreshing and off-dry wine. This is one of our winery's most popular wines. Gewürztraminer, meaning "spicy grape", is always a crowd-pleaser and is the Stewart family favorite for holiday festivities.

TASTING & PAIRING

A very aromatic wine, the Quails' Gate Winery Gewürztraminer presents a classic bouquet of exotic spices and lychee. The mouth is treated to a slightly off-dry sweetness that is soft, balanced and spicy on the mid-palate. Gewürztraminer is extremely versatile and can pair with a red coconut curry or a homemade Camembert, mushroom, salami and Praga ham thin-crust pizza.

WINEMAKING

Our Gewürztraminer is a valley blend sourced from vineyards on the Mt. Boucherie bench as well as North, Central and South Kelowna. The clay and limestone soils, reminiscent of those in Alsace, give the wine a soft mineral character, adding depth and body. The grapes were handpicked in early October and whole-bunch pressed prior to cold fermentation in stainless steel tanks to highlight the intense varietal characteristics of the wine. Some residual sweetness is retained to add texture and balance to the wine's natural acidity. Careful cellaring of up to five years will be rewarded.



TECHNICAL NOTES

Alc. by volume:	12.5%
Total acidity:	6 g/l
Residual sweetness:	15 g/l
Sweetness code:	1
SKU code:	585745
UPC code:	778856112061
Date bottled:	February 2013
Case volume:	8200



QUAILS' GATE

2011 GEWÜRZTRAMINER

WINE STYLE

Our Gewürztraminer is made in the traditional Alsatian style, which promotes the intense floral and spicy aromas of this variety while being a crisp, refreshing and off-dry wine. This is one of our winery's most popular wines. Gewürztraminer, meaning "spicy grape", is always a crowd-pleaser and is the Stewart family favorite for holiday festivities.

TASTING & PAIRING

A very aromatic wine, the Quails' Gate Winery Gewürztraminer presents a bouquet of pear drops, luscious melon, lychee nut and cinnamon spice. These aromas mingle with subtle rose petal notes. The mouth is treated to a slightly off-dry sweetness that is soft, balanced and spicy on the mid-palate. This wine pairs perfectly with spiced red lentil soup.

WINEMAKING

Harvested from vineyards in Central and South East Kelowna, the clay and limestone soils – reminiscent of those in Alsace – give the wine a soft mineral character, adding depth and body. The grapes are handpicked and whole-bunch pressed prior to cold fermentation in stainless steel tanks. Fermentation was stopped with some residual sweetness to add texture and balance to the wine's perky acidity. High-toned spice and fruit will develop in the bottle over the next three years and careful cellaring of two to five years will be rewarded.



TECHNICAL NOTES

Alc. by volume:	13%
Total acidity:	6.5 g/l
Residual sweetness:	10 g/l
Sweetness code:	1
SKU code:	585745
UPC code:	778856111064
Date bottled:	February 2012
Case volume:	4627



QUAILS' GATE

2010 GEWÜRZTRAMINER

WINE STYLE

Our Gewürztraminer is made in the traditional Alsatian style, which promotes the intense floral and spicy aromas of this variety while being a crisp, refreshing and off-dry wine. This is one of our winery's most popular wines. Gewürztraminer, meaning "spicy grape", is always a crowd-pleaser and is the Stewart family favorite for holiday festivities.

TASTING & PAIRING

The cool summer and later season helped produce a more intensely aromatic wine in 2010. Aromas of rose petals and cinnamon spice combine with pronounced flavours of lychee. The 2010 is crisp and fresh, with tempered residual fruit sweetness.

Look for a stronger, spicier finish than in prior years. A classic with spicy Asian or East Indian Cuisine, this wine also pairs nicely with Walla Walla onion tart and all roasted white meats.

WINEMAKING

A late harvest in 2010 contributed to fresher, more aromatic fruit. Harvested in late October, this wine was whole-bunch pressed and kept cool throughout the winemaking process to enhance the classic Gewürztraminer aromas. Harvested from our vineyards in the Central Okanagan, the 2010 Gewürztraminer showcases pronounced aromatics over previous vintages. The clay and limestone soils, reminiscent of those in Alsace, give the wine a soft mineral character, adding depth and power.



TECHNICAL NOTES

Varietal Blend:	100% Gewürztraminer
Alc. by volume:	13 %
Total acidity:	8.3 g/l
Residual sweetness:	14 g/l
Sweetness code:	1
SKU code:	931931
UPC code:	778856110067
Date bottled:	February 2011
Case volume:	3700



QUAILS' GATE

2010 GEWÜRZTRAMINER

WINE STYLE

Our Gewürztraminer is made in the traditional Alsatian style, which promotes the intense floral and spicy aromas of this variety while being a crisp, refreshing and off-dry wine. This is one of our winery's most popular wines. Gewürztraminer, meaning "spicy grape", is always a crowd-pleaser and is the Stewart family favorite for holiday festivities.

TASTING & PAIRING

Benefiting from a warmer year, the 2009 vintage is medium-bodied with aromas of pear drops, luscious melon, lychee nut and cinnamon mingled with delicate rose petal notes. While dry, there is a natural fruit sweetness that rounds out and adds weight to the juicy mid-palate and the well-balanced crisp finish. A classic with spicy Asian or East Indian cuisine, this wine also pairs nicely with Walla Walla onion tart and all roasted white meats.

WINEMAKING

Harvested from cooler vineyard sites in the Central Okanagan in October 2009, the clay and limestone soils – reminiscent of those in Alsace – give the wine a soft mineral character, adding depth and power. The 2009 vintage resulted in extremely ripe fruit and a subsequently bigger wine. This wine was whole-bunch pressed prior to cold fermentation in stainless steel tanks to preserve the fresh flavours. Fermentation was stopped, leaving some residual sweetness to balance the wine's acidity and texture. Enjoy now and through to 2012.



TECHNICAL NOTES

Varietal Blend:	100% Gewürztraminer
Alc. by volume:	12.5 %
Total acidity:	6 g/l
Residual sweetness:	12 g/l
Sweetness code:	1
SKU code:	-
UPC code:	778856109061
Date bottled:	February 2010
Case volume:	1453