



## COLLECTOR SERIES

# 2016 RICHARD'S BLOCK PINOT NOIR

## WINE STYLE

The wine is named after our Father, Richard, who was instrumental in bringing this noble grape to the Okanagan Valley in the early '70s. All of the fruit was sourced from established blocks on the Boucherie slopes right above the winery.

## TASTING & PAIRING

A complex and beautifully structured wine, expect an inviting blend of blueberry, cassis and violets along with notes of truffle, roasted chestnuts and forest floor. On the palate, the wine is rich and velvety with silky, structured tannins and a wonderfully long finish. Pair alongside duck breast, mushroom and truffle risotto, or roast turkey with brioche stuffing.

## WINEMAKING

2016 provided the ideal conditions for Pinot Noir, resulting in beautifully balanced fruit from our estate vineyards. This wine is a blend of 4 world-renowned Dijon clones, 115, 667, 777 and 828. Each block was handpicked and the free-run juice was vinified separately in stainless steel tanks using a combination of indigenous and French cultivated yeast strains. After fermentation, the wine was aged in quality French oak barrels for approximately 11 months.

## TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	5.7 g/l
Residual sweetness:	1.0 g/l
Sweetness code:	0
SKU code:	613539
UPC code:	778856416206
Date bottled:	December 2017
Case volume:	652 (6/case)

**CELLARING NOTES:** Enjoy now until 2027.



## COLLECTOR SERIES

# 2015 RICHARD'S BLOCK PINOT NOIR

## WINE STYLE

The wine is named after our Father, Richard, who was instrumental in bringing this noble grape to the Okanagan Valley in the early 1970s. All of the fruit was sourced from established blocks on the Boucherie slopes right above the winery.

## TASTING & PAIRING

Complex and multi-layered with aromas and flavours of violets, cherry and raspberry fruit, exotic spice, as well as notes of forest floor and earth. The mouthfeel is beautifully structured with polished tannins and a very long finish. We recommend serving this wine at 15°C to fully enjoy your experience. Pair alongside duck, venison, grilled BC salmon and dishes that include beets or wild mushrooms.

## WINEMAKING

The 2015 vintage was particularly warm, so picking dates had to be monitored meticulously to ensure the grapes were harvested at the optimal time. This wine is a blend of 4 different world-renowned Dijon clones, 115, 667, 777 and 828. Each block was handpicked and vinified separately in stainless steel tanks using a combination of indigenous and French cultivated yeast strains. After fermentation the wine was aged in quality French oak barrels for approximately 10 to 11 months with around 30% of the barrels being new.

## TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	6.1 g/l
Residual sweetness:	0.3 g/l
Sweetness code:	0
SKU code:	613539
UPC code:	778856414202
Date bottled:	December 2015
Case volume:	490 (6/case)

**CELLARING NOTES:** Enjoy now until 2025.



## COLLECTOR SERIES

# 2014 RICHARD'S BLOCK PINOT NOIR

## WINE STYLE

The Anniversary Series is a selection of wines grown on specific family vineyard sites. Each wine is crafted to the highest standards in limited quantities which are only available at the estate. Our Pinot Noir is dedicated to our Father, Richard, who purchased the original family vineyard in 1956.

## TASTING & PAIRING

Coming from our premium block on Upper Boucherie Road, this wine is a true expression of what makes Quails' Gate Pinot Noir so special. It has a complex nose of lilac, black cherry, plum, forest floor and exotic spice. The palate is beautifully-balanced and well-structured, with expressive tannins and brooding, dark fruit flavours. This wine is very Burgundian in style, being both elegant and sophisticated. Wild game such as duck and venison, dishes with beets and wild mushrooms or an aged cheddar would be an ideal match for this wonderful wine.

## WINEMAKING

The 2014 vintage will be regarded as one of the warmer seasons at our Estate vineyards, and was created under the careful direction of our winemaker, Nikki Callaway. All of the fruit was sourced from two established blocks of Pinot Noir at our Estate featuring 667, 117 and 115 clones as old as 24 years. 100% Pinot Noir and aged in French oak for ten months, this wine is purposely Old World in style. Only available at the estate in limited quantities, this wine can be enjoyed now but can also be cellared for another five to eight years.

## TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	6.1 g/l
Residual sweetness:	0.3 g/l
Sweetness code:	0
SKU code:	613539
UPC code:	778856414202208
Date bottled:	December 2015
Case volume:	490 (6/case)



## COLLECTOR SERIES

# 2013 RICHARD'S BLOCK PINOT NOIR

## WINE STYLE

The Anniversary Series is a selection of wines grown on specific family vineyard sites. Each wine is crafted to the highest standards in limited quantities which are only available at the estate. Our Pinot Noir is dedicated to our father, Richard, who purchased the original family vineyard in 1956.

## TASTING & PAIRING

A lovely perfume of violets partner with intense raspberry, strawberry and plum fruit with spice and subtle layers of fine, intergraded oak. The palate is silky and refined, with a long, elegant finish. We recommend pairing with grilled salmon and roasted beets, Peking duck, earthy mushroom risotto or a simple roasted chicken marinated with smoked paprika.

## WINEMAKING

The 2013 vintage will be regarded as one of the warmer seasons at our Estate vineyards, and was one of the first wines created under the direction of our new Winemaker, Nikki Callaway. All of the fruit was sourced from two established blocks of Pinot Noir at our Estate featuring 667, 117 and 115 clones as old as 24 years. 100 percent Pinot Noir and aged in French oak for ten months, this wine is purposely feminine and stylistically subtle. Only available at the estate in limited quantities, we recommend cellaring the Richard's Block 2013 Pinot Noir until 2028.

## TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	5.6 g/l
Residual sweetness:	3.3 g/l
Sweetness code:	0
SKU code:	613539
UPC code:	778856412208
Date bottled:	December 201
Case volume:	175 (6/case)