



QUAILS' GATE

# 2017 RIESLING ICEWINE

## WINE STYLE

A true Canadian treasure, Icewine can only be produced when the temperatures plunge below  $-8^{\circ}\text{C}$  ( $17.6^{\circ}\text{F}$ ) and the grapes naturally freeze on the vine. The resulting juice is lusciously sweet, but also beautifully balanced with the vibrant natural acidity that BC wines have become known for.

## TASTING & PAIRING

Bright aromas of mango, pear, honey and marzipan lead you into a decadently sweet palate of stewed pear and guava. The wine is beautifully balanced with lively acidity and a mouth-watering finish. Serve well chilled with panna cotta, tarte tatin or a cheese platter with an array of creamy and blue cheeses

## WINEMAKING

Our small lot production of Icewine was hand harvested overnight at  $-11^{\circ}\text{C}$  on November 7, 2017 at Fipke Vineyard in East Kelowna. Picked at 36.4 brix, the naturally frozen clusters were pressed prior to being fermented in barrel for 6 weeks.



## TECHNICAL NOTES

Alc. by volume:	10.5 %
Total acidity:	12.3 g/l
Residual sweetness:	200 g/l
Sweetness code:	10
SKU code:	851337
UPC code:	778856317176
Date bottled:	May 2018
Case volume:	694



QUAILS' GATE

## 2014 RIESLING ICEWINE

### WINE STYLE

At Quails' Gate, we believe the key to excellence in icewine is ensuring we pick at optimal temperatures. Grapes naturally frozen on the vine produce a concentration of flavours not common in all Icewines.

### TASTING & PAIRING

Our 2014 Icewine has intense aromas of ripe mango and pineapple with hints of quince and orange. On the palate, the wine is lusciously sweet yet perfectly offset by mouth-watering citrus orange acidity on a long and lingering finish. Serve well-chilled with tarte tatin, crème brûlée and thoroughly recommended local blue cheeses.

### WINEMAKING

Our small lot production of Icewine was hand harvested at  $-11^{\circ}\text{C}$  on November 13, 2014. Picked at 39.1 brix, the naturally frozen clusters were pressed, reducing the juice to a delicate nectar of concentrated sweetness.



### TECHNICAL NOTES

Alc. by volume:	9.5 %
Total acidity:	12.4 g/l
Residual sweetness:	248 g/l
Sweetness code:	10
SKU code:	851337
UPC code:	778856314175
Date bottled:	May 2015
Case volume:	1940



QUAILS' GATE

# 2013 RIESLING ICEWINE

## WINE STYLE

At Quails' Gate, we believe the key to excellence in icewine is ensuring we pick at optimal temperatures. Grapes naturally frozen on the vine produce a concentration of flavours not common in all icewines.

## TASTING & PAIRING

On the nose, we find rich aromas of apple, honeysuckle and Meyer lemon. The wine itself is perfectly balanced, with intense flavors of pear and honey and a finish that lingers on the palate. Serve chilled with dark chocolate, a warm baked pear torte or with selective (cheeses).

## WINEMAKING

Our small lot production of Icewine was hand harvested at  $-9.5^{\circ}\text{C}$  on November 20, 2013. The naturally frozen clusters were pressed, reducing the juice to a delicate nectar of concentrated sweetness.



## TECHNICAL NOTES

Alc. by volume:	8 %
Total acidity:	14.3 g/l
Residual sweetness:	238 g/l
Sweetness code:	10
SKU code:	851337
UPC code:	778856313178
Date bottled:	April 2014
Case volume:	684



QUAILS' GATE

## 2012 RIESLING ICEWINE

### WINE STYLE

At Quails' Gate, we have always believed that the key to excellence in Icewine is ensuring that we pick at optimal temperatures. We believe this to be below  $-8^{\circ}\text{C}$  as this leads to a concentration of flavours that is not common in all Icewines.

### TASTING & PAIRING

Rich aromas of peach and honey with a tantalizing citrus zest. Serve chilled with fruit desserts, chocolate or strong cheeses.

### WINEMAKING

Our small lot production of Icewine was hand harvested at  $-8^{\circ}\text{C}$  on January 12, 2013. The naturally frozen clusters were pressed, reducing the juice to a very delicate nectar of concentrated sweetness and varietal intensity.



### TECHNICAL NOTES

Alc. by volume:	9 %
Total acidity:	10.2 g/l
Residual sweetness:	91.8 g/l
Sweetness code:	10
SKU code:	851337
UPC code:	778856312171
Date bottled:	June 2013
Case volume:	162



QUAILS' GATE

## 2010 RIESLING ICEWINE

### WINE STYLE

At Quails' Gate, we have always believed that the key to excellence in Icewine is ensuring that we pick at optimal temperatures. We believe this to be below – 14 C as this leads to a concentration of flavours that is not common in all Icewines.

### TASTING & PAIRING

The 2010 Quails' Gate Icewine is very aromatic with sweet, baked apple and bright, tropical notes that mingle with ripe citrus and dried fruit notes. The palate is crisp and fresh with an excellent balance of racy acidity and genuine fruit sweetness. Icewine is best served chilled and makes an excellent partner to strong cheeses and foie gras. Pair it with a citrus crème brûlée for even more decadence.

### WINEMAKING

Hand picked on November 23, 2010 at – 13°C, these grapes were processed while frozen. This method is used to extract only the sweet syrup left behind when the natural water in the fruit is frozen. We have found that some “raisin”-ing in the grapes adds complexity and sweetness to the wine.



### TECHNICAL NOTES

Varietal Blend:	100% Riesling
Alc. by volume:	7.0 %
Total acidity:	16.0 g/l
Residual sweetness:	228.0 g/l
Sweetness code:	20
SKU code:	539239
UPC code:	77885631077
Date bottled:	March 2011
Case volume:	500 (200ml)



QUAILS' GATE

## 2008 RIESLING ICEWINE

### WINE STYLE

At Quails' Gate, we have always believed that the key to excellence in Icewine is ensuring that you pick at optimal temperatures. We believe this to be below  $-14^{\circ}\text{C}$  as this leads to concentration of flavours that is not common in all Icewines.

### TASTING & PAIRING

Rich, traditional Riesling characters show through this wine and balance off with good acid. A concentrated wine with honey and melon, the 2008 is a long-term classic.

Enjoy now or through to 2019. Wonderful with poached pear served with vanilla ice cream, this wine also pairs beautifully with cheeses and dried fruits.

### WINEMAKING

Harvested in December, this wine was picked at  $-16^{\circ}\text{C}$  to capture the essence of the Riesling wine. It almost was like honey as it came off the press. It was fermented to capture the classic Riesling style that has been instrumental in Canada becoming the world's leader in Icewine.



### TECHNICAL NOTES

Varietal Blend:	100% Riesling
Alc. by volume:	9.0 %
Total acidity:	14 g/l
Residual sweetness:	220 g/l
Sweetness code:	20
SKU code:	-
UPC code:	778856308174
Date bottled:	March 2008
Case volume:	542 (200ml)