



QUAILS' GATE

## 2017 ROSEMARY'S BLOCK CHARDONNAY

### WINE STYLE

Our Rosemary's Block Chardonnay is dedicated to our Mother Rosemary and her role in creating our Family's winery. This beautifully crafted Chardonnay is graceful and refined with an impressive intensity at its core.

### TASTING & PAIRING

Made in a Burgundian style, this wine is elegant and complex with aromas of peach, white flowers, and lightly roasted nuts. On the palate, a mouth-watering freshness is balanced with subtle toasty notes and a lengthy, mineral finish. Try pairing with roasted halibut, seared scallops, roasted chicken or lightly creamy pasta dishes.

### WINEMAKING

The grapes for our Rosemary's Block Chardonnay were picked in October from two of our finest Chardonnay blocks (Fields 3 and 5) located on the Upper Boucherie Bench. Two clones of Chardonnay - 809 and 76 - were used for this wine and the grapes were whole-cluster pressed and fermented in new and old French oak barrels for 11 months. Full malolactic fermentation occurred and the wine was left to age on its own lees with regular battonage every 3 weeks, giving the wine the rich, luxurious mouthfeel.

### TECHNICAL NOTES

|                     |              |
|---------------------|--------------|
| Alc. by volume:     | 13.5 %       |
| Total acidity:      | 6.0 g/l      |
| Residual sweetness: | < 1.0 g/l    |
| Sweetness code:     | 0            |
| SKU code:           | 655209       |
| UPC code:           | 778856418064 |
| Date bottled:       | August 2018  |
| Case volume:        | 685 (6/case) |



## QUAILS' GATE

# 2016 ROSEMARY'S BLOCK CHARDONNAY

## WINE STYLE

Our Rosemary's Block Chardonnay is dedicated to our Mother Rosemary and her role in creating our Family's winery. This beautifully crafted Chardonnay is graceful and refined with an impressive intensity at its core.

## TASTING & PAIRING

Made in a Burgundian style, this wine is beautifully complex with aromas of stone fruit and white flowers as well as toasted almonds and brioche. On the palate, there is a mouth-watering freshness that is elegantly balanced with subtle toasty notes and an elongated mineral finish. Our recommendation is to serve this Chardonnay at 10 to 12°C, slightly warmer than most white wines. Try pairing with roasted halibut, shellfish ceviche, linguine & clams or a roasted chicken with lemon and thyme.

## WINEMAKING

The 2016 growing season was ideal for Chardonnay. The grapes for the Rosemary's Block Chardonnay were hand-harvested from two of our finest Chardonnay blocks located just above the winery. The grapes were whole-cluster pressed and fermented in new and old French oak barrels for 11 months. Full malolactic fermentation occurred and was left to age on its own lees with regular battonage (stirring) to give the wine a rich, luxurious mouthfeel.

## TECHNICAL NOTES

Alc. by volume: 13.5 %

Total acidity: 5.7 g/l

Residual sweetness: 1.3 g/l

Sweetness code: 0

SKU code: 655209

UPC code: 778856413015

Date bottled: August 2017

Case volume: 685 (6/case)



QUAILS' GATE

## 2015 ROSEMARY'S BLOCK CHARDONNAY

### WINE STYLE

Our Rosemary's Block Chardonnay is dedicated to our Mother Rosemary and her role in creating our family's winery. This beautifully crafted Chardonnay is graceful and refined with an impressive intensity at its core.

### TASTING & PAIRING

Burgundian in style, the 2015 Rosemary's Block Chardonnay entices you with an intriguing array of aromas – from white flowers and brioche, to citrus and quince. The palate is complex with toasted hazelnuts, a stony minerality and a luscious long finish. Our recommendation is to serve this Chardonnay at 10 to 12°C, slightly warmer than most white wines.

### WINEMAKING

Hand-harvested from two of our finest Chardonnay blocks located just above the winery, the grapes were whole-cluster pressed and fermented in new and old French oak barrels for 11 months. Full malolactic fermentation occurred and was left to age on its own lees with regular battonage (stirring) before racking and blending. These winemaking techniques gave the finished wine a rich, opulent mouthfeel.

### TECHNICAL NOTES

|                     |              |
|---------------------|--------------|
| Alc. by volume:     | 14.5 %       |
| Total acidity:      | 5.3 g/l      |
| Residual sweetness: | 2.9 g/l      |
| Sweetness code:     | 0            |
| SKU code:           | 655209       |
| UPC code:           | 778856414011 |
| Date bottled:       | August 2016  |
| Case volume:        | 700 (6/case) |



## QUAILS' GATE

# 2014 ROSEMARY'S BLOCK CHARDONNAY

## 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 Chardonnay is dedicated to our mother, Rosemary, and her significant contribution to our family's establishment of Quails' Gate Winery.

## TASTING & PAIRING

The 2014 Rosemary's Block Chardonnay is all about style, finesse and elegance. The wine has aromas of white flowers, Meyer lemon, hazelnut, subtle oak and mineral notes. The palate is complex with notes of stone fruits, shortbread and hints of vanilla – all beautifully balanced with a bright, crisp citrus finish. This wine is very Burgundian in style and was well received by world-renowned wine critic, Steven Spurrier, when he visited the Okanagan in the Fall of 2015. We recommend pairing with seafood, grilled fish, white meat dishes and many French cheeses.

## WINEMAKING

Our third vintage of Rosemary's Block was hand-harvested from our highest quality site on Boucherie Road, whole-cluster pressed then fermented in new and old French oak barrels for 11 months. During this time, the wine was left to age on its own lees with regular battonage (stirring) before racking and blending. The finished wine is elegant and refined – just like its namesake. This wine can be enjoyed now but, because of its structure, can be cellared for five or more years.

## TECHNICAL NOTES

Alc. by volume: 13.5 %

Total acidity: 6.3 g/l

Residual sweetness: 1.9 g/l

Sweetness code: 0

SKU code: 655209

UPC code: 778856414011

Date bottled: August 2015

Case volume: 476 (6/case)



## QUAILS' GATE

# 2013 ROSEMARY'S BLOCK CHARDONNAY

## 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 Chardonnay is dedicated to our mother, Rosemary, and her significant contribution to our family's establishment of Quails' Gate Winery.

## TASTING & PAIRING

Rosemary's Block Chardonnay is an extremely elegant wine that shows great complexity and intensity. On the nose, expect white flowers, apple, pear and citrus fruit, with toasted hazelnuts and hints of toasty French oak. The palate is beautifully balanced with a lovely mouthfeel, bright orchard fruits, stony minerality and a crisp, refreshing finish. Pair this wine with BC Halibut, roast chicken and rich creamy pasta dishes.

## WINEMAKING

Our second vintage of Rosemary's Block was hand-harvested, whole-cluster pressed, and run to new and old French oak barrels where, over a four-month period, both alcoholic and malolactic fermentation took place. The wine was left to age on lees for another six months before racking and blending. The 2013 harvest started and finished very early, and the warmth during the summer season was ideal for this single site varietal wine. As a result, we find the delicate flavors of Chardonnay well defined in a wine that is elegant and refined – just like its namesake. We believe this wine can age until 2020, but will drink beautifully now.

## TECHNICAL NOTES

|                     |              |
|---------------------|--------------|
| Alc. by volume:     | 13 %         |
| Total acidity:      | 5.9 g/l      |
| Residual sweetness: | 1.1 g/l      |
| Sweetness code:     | 0            |
| SKU code:           | 655209       |
| UPC code:           | 778856413014 |
| Date bottled:       | August 2014  |
| Case volume:        | 377 (6/case) |



## QUAILS' GATE

# 2012 ROSEMARY'S BLOCK CHARDONNAY

## 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 Chardonnay is dedicated to our mother, Rosemary, and her significant contribution to our family's establishment of Quails' Gate Winery.

## TASTING & PAIRING

First impressions of the nose conjure brioche, hazelnuts and freshly blossomed white lilac complemented by delicate, mandarin orange tones. The palate is creamy and toasted with flavors of apricot on the attack, yet well-balanced with a long mineral finish that is both delicate and poised. We'd love to see this wine paired with scallops and pork belly glazed with apple citrus. Or for something exotic, try pairing with toasted farrow salad with hazelnuts and citrus dressing.

## WINEMAKING

Our first vintage of Rosemary's Block was harvested, crushed and run to 100 percent new French oak barrels where, over a four-month period, both alcoholic and malolactic fermentation took place. The wine was left to age on yeast lees for another six months before racking and blending. 2012 was the perfect vintage to dedicate a single site varietal-based wine with some of the finest weather on record at our Estate vineyards. As a result, we find the delicate flavors of Chardonnay well defined in a wine that is elegant and refined – just like its namesake. We believe this wine can age for five to ten years.

## TECHNICAL NOTES

|                     |                |
|---------------------|----------------|
| Alc. by volume:     | 13.5 %         |
| Total acidity:      | 5.2 g/l        |
| Residual sweetness: | 1.4 g/l        |
| Sweetness code:     | 0              |
| SKU code:           | 655209         |
| UPC code:           | 778856412017   |
| Date bottled:       | September 2013 |
| Case volume:        | 85             |