



QUAILS' GATE

2015 STEWART FAMILY RESERVE CHARDONNAY

WINE STYLE

As our flagship white wine at Quails' Gate, our Stewart Family Reserve Chardonnay has a reputation for its quality and consistency, and the 2015 is no exception. It is rich with a palate bursting with vibrant orchard fruit and an elegant creamy charm.

TASTING & PAIRING

Our 2015 vintage is brimming with ripe orchard fruits of apple, pear and peach, and hints of vanilla, spice and butter. It is very well balanced with alluring fruit aromas, a refreshing acidity and lingering stony minerality. We suggest serving lightly chilled (10 to 12°C), slightly warmer than most white wines, to fully enjoy its elegance. Pair alongside rich seafood dishes, such as BC Halibut, lobster with butter and bacon wrapped scallops. Excellent with roast chicken and creamy cheeses too.

WINEMAKING

The fruit is sourced from the best blocks on the volcanic Boucherie slopes above the property. This Chardonnay is 100% barrel fermented in quality French oak, of which 60% were new. Battonage and full malolactic fermentation were carried out to enhance the mid palate and give the wine its rich, creamy character.



TECHNICAL NOTES

Alc. by volume:	14.5 %
Total acidity:	5.6 g/l
Residual sweetness:	3.0 g/l
Sweetness code:	0
SKU code:	639641
UPC code:	778856215014
Date bottled:	August 2016
Case volume:	2345 (6/case)

CELLARING NOTES

Enjoy now until 2025.



QUAILS' GATE

2014 STEWART FAMILY RESERVE CHARDONNAY

WINE STYLE

Our flagship white wine at Quails' Gate. The Stewart Family Reserve Chardonnay is renowned not just locally but also nationally and internationally for its quality and consistency. It is made in very limited quantities and is very New World in style. Expect a rich, intense and buttery style of wine.

TASTING & PAIRING

There are intense aromas of ripe orchard fruit, butterscotch, spice and toasty oak on the nose. The palate is very complex with flavors of baked apple, pear and peach complimented with spice, vanilla and brioche. The mouthfeel is opulent, creamy and full bodied. We suggest pairing with seafood such as lobster and crab. Fresh BC halibut and creamy pasta dishes are also recommended as are soft cheeses such as Brie and Camembert.

WINEMAKING

The majority of this blend is crafted from French Chardonnay clone 95, planted in 1996 alongside other clones in our Estate vineyards on Mount Boucherie bench. Harvested in late September, the juice was settled in stainless steel overnight then run directly to barrel 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. Our Stewart Family Reserve Chardonnay is a very cellar worthy wine with aging potential of five to seven years.



TECHNICAL NOTES

Alc. by volume:	13.5 %
Total acidity:	6.5 g/l
Residual sweetness:	1.9 g/l
Sweetness code:	0
SKU code:	639641
UPC code:	778856214017
Date bottled:	August 2015
Case volume:	2200



QUAILS' GATE

2013 STEWART FAMILY RESERVE CHARDONNAY

WINE STYLE

Arguably one of the best Chardonnays from the Okanagan, the Stewart Family Reserve Chardonnay is our best white wine. Made in limited quantities and from vintages with superb quality, the wine delivers the classic style of barrel-fermented, fully-oaked wines with rich caramel and buttery tones.

TASTING & PAIRING

The nose of our 2013 Stewart Family Reserve Chardonnay opens with rich exotic spice, baked cinnamon pastries and butterscotch. Opulent in the mouth, this wine has a creamy mouthfeel with great fruit intensity and length. Showing great focus and complexity, this elegant wine will pair well with butter-poached lobster in a spiced coconut broth or seafood chowder. We suggest serving slightly chilled (10-12° C) to enjoy the subtle perfumed nuances of the wine.

WINEMAKING

The majority of this blend is crafted from French Chardonnay clone 95, planted in 1996 alongside other clones in our Estate vineyards on Mount Boucherie bench. Harvested in late September, the juice was settled in stainless steel overnight then run directly to barrel 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. Our Stewart Family Reserve Chardonnay is a very cellar worthy wine with ageing potential of five to seven years.



TECHNICAL NOTES

Alc. by volume:	13 %
Total acidity:	5.6 g/l
Residual sweetness:	1.8 g/l
Sweetness code:	0
SKU code:	639641
UPC code:	778856213010
Date bottled:	August 2014
Case volume:	2230



QUAILS' GATE

2012 STEWART FAMILY RESERVE CHARDONNAY

WINE STYLE

Arguably one of the best Chardonnays from the Okanagan, the Stewart Family Reserve Chardonnay is our best white wine. Made in limited quantities and from vintages with superb quality, the wine delivers the classic style of barrel-fermented, fully-oaked wines with rich caramel and buttery tones.

TASTING & PAIRING

The nose opens with enticing aromas of ripe pear, toasted nuts and delicious butterscotch. The nutty, round mid-palette of this fresh and lively wine finishes in delightful hints of peaches and cream. Our Reserve Chardonnay is a complex wine with layers of well-integrated fresh fruit and sizzled butter notes that unfold with each sip. The buttery-toasted flavor of our Stewart Family Reserve Chardonnay pairs perfectly with pan-roasted halibut and lobster. The freshness of this wine is particularly enhanced when paired with rich creamy and savory sauces like Carbonara or Alfredo – enveloping all the senses and elevating the dish from a meal to an experience.

WINEMAKING

The majority of this blend was crafted from French Chardonnay clone 95, planted in 1996 alongside other clones in our Estate vineyards on the Mount Boucherie bench. Harvested in late September, the freshly pressed, unsettled juice was run directly to barrel where, over a four-month period, both alcoholic and malolactic fermentations took place. The wine was left to age on yeast lees for another six months before racking and blending. Our Stewart Family Reserve Chardonnay is a very cellar-worthy wine with ageing potential of five to seven years.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	5.7 g/l
Residual sweetness:	1.4 g/l
Sweetness code:	0
SKU code:	639641
UPC code:	778856212013
Date bottled:	September 2013
Case volume:	1130



QUAILS' GATE

2011 STEWART FAMILY RESERVE CHARDONNAY

WINE STYLE

Arguably one of the best Chardonnays from the Okanagan, the Stewart Family Reserve Chardonnay is our best white wine. Made in limited quantities and from vintages with superb quality, the wine delivers the classic style of barrel-fermented, fully-oaked wines with rich caramel and buttery tones.

TASTING & PAIRING

The 2011 Stewart Family Reserve Chardonnay opens with inviting aromas of white peach and orange blossoms mingling with underlying notes of clover honey and brioche. A subtle hint of spicy French oak contributes to the richness and complexity of this elegantly textured, well-balanced wine. Try pairing it with grilled honey orange chicken salad or poached salmon with a caper butter sauce.

WINEMAKING

The majority of this blend was crafted from French Chardonnay clone 95, planted in 1996 alongside other clones in our Estate vineyards on the Mount Boucherie bench. Harvested in late September, the freshly pressed, unsettled juice was run directly to barrel where, over a four-month period, both alcoholic and malolactic fermentations took place. The wine was left to age on yeast lees for another six months before racking and blending. Our Stewart Family Reserve Chardonnay is a very cellar worthy wine with ageing potential of five to seven years.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	9.2 g/l
Residual sweetness:	5 g/l
Sweetness code:	0
SKU code:	639641
UPC code:	778856211016
Date bottled:	October 2012
Case volume:	1131



QUAILS' GATE

2010 STEWART FAMILY RESERVE CHARDONNAY

WINE STYLE

Arguably one of the best Chardonnays from the Okanagan, the Stewart Family Reserve Chardonnay is our best white wine. Made in limited quantities and from vintages with superb quality, the wine delivers the classic style of barrel-fermented, fully-oaked wines with rich caramel and buttery tones.

TASTING & PAIRING

Our Stewart Family Reserve Chardonnay combines citrus and stone fruits with delicate sprinklings of ginger and cinnamon. There is a toasty, biscuit-y character that is cleverly implanted by the French oak barrel fermentation creating a harmony of ripe fruit, toasty oak and youthful mouth-watering acidity. Enjoy it with roasted sablefish and a smoked cod and potato brandade.

WINEMAKING

The Chardonnay grapes were harvested from 100 percent estate-grown French clone vines. 2010 was a classic cool-climate season, resulting in a wine with excellent balance and acidity. The wine was hand-crafted using regular lees stirring and full malolactic fermentation in French oak (40 percent new, 60 percent one-year old). This wine will reward careful cellaring for up to five years.



TECHNICAL NOTES

Alc. by volume:	14 %
Total acidity:	6.2 g/l
Residual sweetness:	3 g/l
Sweetness code:	0
SKU code:	639641
UPC code:	778856210019
Date bottled:	August 2011
Case volume:	1142



QUAILS' GATE

2009 STEWART FAMILY RESERVE CHARDONNAY

WINE STYLE

Arguably one of the best Chardonnays from the Okanagan, the Stewart Family Reserve Chardonnay is our best white wine. Made in limited quantities and from vintages with superb quality, the wine delivers the classic style of barrel-fermented, fully-oaked wines with rich caramel and buttery tones.

TASTING & PAIRING

Our Stewart Family Reserve Chardonnay is rich and complex with inviting aromas of citrus and stone fruits combined with delicate sprinklings of ginger and cinnamon. There is a toasty, biscuit-y character that is cleverly implanted by French oak barrel fermentation creating a harmony of ripe fruit and youthful mouth watering acidity. Tempt your taste buds and pair with Yukon Arctic char, Qualicum scallops with braised savoy cabbage choucrout", sunchoke puree and sautéed broccolini with citrus and mustard cream. Enjoy now or through to 2018.

WINEMAKING

The Stewart Family Reserve Chardonnay grapes were harvested in October 2009 from the best French clones in Quails' Gate Estate vineyards. With vines averaging 13 to 17 years old, the roots extend deep into the clay and gravel soil, adding minerality and complexity to the wine. Made from 100 percent estate-grown French clone Chardonnay in a classic warm-climate season, this wine has excellent balance and acidity. It was hand-crafted using full barrel fermentation in French oak (40 percent new, 60 percent one-year old). All barrels were warmed to complete the malolactic fermentation. These techniques enhance mid-palate weight and texture, adding richness and complexity. Time in the bottle will allow for seamless integration of this well-balanced wine.



TECHNICAL NOTES

Varietal Blend:	100% Chardonnay
Alc. by volume:	14.4 %
Total acidity:	6.8 g/l
Residual sweetness:	4 g/l
Sweetness code:	0
SKU code:	639641
UPC code:	778856209013
Date bottled:	September 2010
Case volume:	1100



QUAILS' GATE

2008 STEWART FAMILY RESERVE CHARDONNAY

WINE STYLE

Arguably one of the best Chardonnays from the Okanagan, the Stewart Family Reserve Chardonnay is our best white wine. Made in limited quantities and from vintages with superb quality, the wine delivers the classic style of barrel-fermented, fully-oaked wines with rich caramel and buttery tones.

TASTING & PAIRING

The Stewart Family Reserve Chardonnay is deliciously rich and complex with inviting aromas of white peach, melon, lime flesh and citrus blossom. The palate is tight, but weighty, with a delicate balance of fine oak and vivid fruit. This wine is a classic Chardonnay with lovely textures and succulent minerality. Try pairing with lightly-smoked sablefish with potato brandade or veal chops with sunchoke puree. Enjoy now or through to 2016.

WINEMAKING

The Stewart Family Reserve Chardonnay grapes were harvested in October 2008 from the best French clones in Quails' Gate Estate vineyards. With vines averaging 13 to 16 years old, their roots extend deeply into the clay and gravel soil adding minerality and complexity to the wine. Made from 100 percent estate-grown French clone Chardonnay in a typical cool-climate season, it shows excellent balance and acidity. This wine was hand-crafted using full-barrel fermentation in mostly new French oak for up to 11 months using Montrachet yeast strains. The palate is tight but weighty with a delicate balance of fine oak and vivid fruit.



TECHNICAL NOTES

Varietal Blend:	100% Chardonnay
Alc. by volume:	14 %
Total acidity:	6 g/l
Residual sweetness:	3 g/l
Sweetness code:	0
SKU code:	-
UPC code:	778856208016
Date bottled:	September 2009
Case volume:	2150