



QUAILS' GATE

2017 BOTRYTIS AFFECTED OPTIMA

WINE STYLE

For over 25 years Quails' Gate has become known for this wonderfully unique dessert wine. Our Optima grapes are grown in a vineyard block close to the lake to encourage a micro flora known as Botrytis Cinerea or Noble Rot to grow on the ripe grapes, which concentrates the flavours and intensifies the sugars to produce a Sauterne-style wine.

TASTING & PAIRING

Medium lemon in colour, this wine is decadent and complex. With a pronounced intensity on the nose, expect bright notes of peach, apricot, summer blossoms and almonds. On the palate, the wine is lusciously sweet with notes of orange zest and stone fruit that are beautifully balanced with vibrant acidity and a long, citrus finish. We recommend pairing this wine with summer fruit-based desserts, such as peach cobbler. This would be delicious with blue cheese and rich pâté, such as foie gras.

WINEMAKING

The 2017 growing season ended with above average humidity, which provided the ideal conditions for botrytis. Unlike 2016, this year the botrytis was able to fully dehydrate and concentrate the Optima grapes to 36 Brix, thus allowing us to make a Totally Botrytis Affected wine. The fruit was whole cluster pressed slowly to extract all the sugars and flavours the botrytis developed in the grapes. The resulting juice went through spontaneous fermentation in a combination of stainless steel tanks and neutral oak barrels to give the finished wine added complexity and mouthfeel.



TECHNICAL NOTES

Alc. by volume:	10.5 %
Total acidity:	10.8 g/l
Residual sweetness:	164.1 g/l
Sweetness code:	10
SKU code:	390328
UPC code:	778856317091
Date bottled:	February 2018
Case volume:	791

CELLARING NOTES

Enjoy now or age until 2025.



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WINE STYLE

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TASTING & PAIRING

The 2016 Optima has a complex set of aromas and flavours. Expect Spring blossom, pear, quince, apricot, red apple and hints of almond. The palate is sweet, though not as sweet as previous vintages, with a lovely mouthfeel, balanced acidity and a very long finish. We recommend pairing this wine with summer fruit-based desserts, blue veined cheeses and rich pâté, such as foie gras.

WINEMAKING

Harvest conditions were warm and dry, which were not conducive for the botrytis to affect all of the Optima grapes. In order to add more depth to the wine, Winemaker Nikki Callaway adopted a method commonly found in the Jura region of Eastern France for a sweet wine called Vin de Paille or 'wine of straw'. The unaffected Optima grapes were placed in 500 small straw-lined baskets and kept in a cool well ventilated store room for approximately a month, allowing the grapes to dehydrate, concentrating all the sugars just like botrytis would have done. For the first time we also used a handful of oak barrels to mature some of the wine, adding further complexity and richness to the finished wine.

TECHNICAL NOTES

Alc. by volume:	9.7 %
Total acidity:	7.7 g/l
Residual sweetness:	102.1 g/l
Sweetness code:	10
SKU code:	390328
UPC code:	778856310094
Date bottled:	April 2017
Case volume:	715

CELLARING NOTES

Enjoy now or age until 2022 to darken colour and develop complex and intense fig, honey and marmalade characteristics.





QUAILS' GATE

2015 BOTRYTIS AFFECTED OPTIMA

WINE STYLE

Quails' Gate is famous for its' late harvest Optima, which is also known as "ambrosia" or "nectar of the gods". Made in the classic Sauternes style, this wine is elegant, rich, sweet and concentrated. For more than two decades, this is one of Quails' Gate Winery's signature wines.

TASTING & PAIRING

For over 25 years, Quails' Gate has grown the Optima grape in a vineyard block close to the lake. We use it to make a wonderfully unique sweet dessert-style wine, full of honeyed fruit flavors. The 2015 Optima has intense aromas of spring blossoms, poached pears, quince and ripe apricot. The waxy palate is rich and complex with notes of honey and tropical fruit flavors that include guava and mango. The wine is beautifully balanced with vibrant citrus orange acidity and a long, lingering finish. We recommend pairing this wine with summer fruit based desserts, blue veined cheeses and rich pates and foie gras.

WINEMAKING

Botrytis cinerea is a beneficial mold and micro flora that causes "noble rot" on grapes. When picked for late harvest vinification, the "noble rot" produces a concentrated, sweeter wine. The 2015 Totally Botrytis Affected Optima was picked slightly later than previous vintages, coming in a 29 brix at time of harvest. The grapes were displaying significant dehydration and raisin-like qualities, ideal for making our signature Optima. This wine is released when ready for consumption but will darken in color and develop complex and intense fig, honey and marmalade characteristics with further ageing between five and ten years.

TECHNICAL NOTES

Alc. by volume:	10.5 %
Total acidity:	11.2 g/l
Residual sweetness:	124 g/l
Sweetness code:	10
SKU code:	390328
UPC code:	778856315097
Date bottled:	April 2016
Case volume:	900





QUAILS' GATE

2014 BOTRYTIS AFFECTED OPTIMA

WINE STYLE

Quails' Gate is famous for its' late harvest Optima, which is also known as "ambrosia" or "nectar of the gods". Made in the classic Sauternes style, this wine is elegant, rich, sweet and concentrated. For more than two decades, this is one of Quails' Gate Winery's signature wines.

TASTING & PAIRING

The 2014 Optima is as intensely aromatic as ever, with notes of lavender, quince, honey, poached pear and candied Meyer lemon. On the palate, it is sweet with a complex array of flavours that include ripe peach, dried apricot, honey and tropical papaya. Balanced with a zesty acidity, this wine finishes with a great deal of length and elegance. We find our unique Sauternes-style wine best pairs with creamy cow's milk cheeses like Époisses, but for those with a sweeter craving, try passion fruit meringue or lemon poppy-seed cake.

WINEMAKING

Botrytis cinerea is a beneficial mold and micro flora that causes "noble rot" on grapes. When picked for late harvest vinification, the "noble rot" produces a concentrated, sweeter wine. The 2014 Totally Botrytis Affected Optima was picked slightly earlier than previous vintages, coming in a 28 brix at time of harvest. The grapes were displaying significant dehydration and raisin-like qualities, ideal for making our signature Optima. This wine is released when ready for consumption but will develop fig, honey and marmalade characters with further ageing between three and five years.



TECHNICAL NOTES

Alc. by volume:	10 %
Total acidity:	10.3 g/l
Residual sweetness:	114 g/l
Sweetness code:	10
SKU code:	390328
UPC code:	778856314090
Date bottled:	April 2015
Case volume:	670



QUAILS' GATE

2013 BOTRYTIS AFFECTED OPTIMA



WINE STYLE

Quails' Gate is famous for its' late harvest Optima, which is also known as "ambrosia" or "nectar of the gods". Made in the classic Sauternes style, this wine is elegant, rich, sweet and concentrated. For more than two decades, this is one of Quails' Gate Winery's signature wines.

TASTING & PAIRING

The nose opens with bright notes of quince, marmalade and hints of Botrytis that are reminiscent of roasted walnuts and forest floor. The palate opens with dried apricot, honeycomb and sweet nectarine complemented by tones of orange zest on the finish. Our Optima has plenty of personality and is brilliant when paired with dark chocolate mousse, pineapple cake or a lavender-scented apricot consomme.

WINEMAKING

Botrytis cinerea is a beneficial mold and micro flora that causes "noble rot" on grapes. When picked for late harvest vinification, the "noble rot" produces a concentrated, sweeter wine. This year's Totally Botrytis Affected Optima was picked on September 23rd, 2013 when the grapes were dehydrated and raisin-like on the vine from significant levels of Botrytis and displayed a Brix reading of 37.6. This wine is released when ready for consumption but will develop fig character unique to the varietal alongside Botrytis-affected tones of honeyed, stone fruit and marmalade after three to five years of cellaring.

TECHNICAL NOTES

Varietal Blend:	100% Optima
Alc. by volume:	8.0 %
Total acidity:	13 g/l
Residual sweetness:	132 g/l
Sweetness code:	10
SKU code:	390328
UPC code:	778856313093
Date bottled:	April 2014
Case volume:	616



QUAILS' GATE

2012 BOTRYTIS AFFECTED OPTIMA

WINE STYLE

Quails' Gate is famous for its' late harvest Optima, which is also known as "ambrosia" or "nectar of the gods". Made in the classic Sauternes style, this wine is elegant, rich, sweet and concentrated. For more than two decades, this is one of Quails' Gate Winery's signature wines.

TASTING & PAIRING

This succulent dessert wine exhibits classic dried fruit notes of apricot, orange peel and honeycomb. The palate is all candy and sweetness, balanced with firm natural acidity on the finish. Optima is best served slightly chilled and is the perfect complement to fruit desserts, dark chocolate or cheese.

WINEMAKING

Picked late in October, the 2012 season provided us with perfect conditions for growing grapes prone to *Botrytis cinerea* – a beneficial mold and micro flora that causes "noble rot" on grapes. When picked for late harvest vinification, the "noble rot" produces a concentrated, sweeter wine. The affected grapes were dehydrated and raisin-like on the vine when harvested with significant levels of Botrytis that provided excellent interest and complexity in the finished wine. Signature to this style of vinification, the grapes were foot-stomped in the picking bins to ensure juice contact with the skins before pressing and fermentation. The Totally Botrytis Affected Optima is released when ready for consumption but will develop fig character unique to the varietal alongside Botrytis-affected tones of honeyed, stone fruit and marmalade after three to five years of cellaring.



TECHNICAL NOTES

Varietal Blend:	100% Optima
Alc. by volume:	12 %
Total acidity:	7.5 g/l
Residual sweetness:	103 g/l
Sweetness code:	10
SKU code:	390328
UPC code:	778856311096
Date bottled:	June 2013
Case volume:	370



QUAILS' GATE

2011 BOTRYTIS AFFECTED OPTIMA

WINE STYLE

Quails' Gate is famous for its' late harvest Optima, which is also known as "ambrosia" or "nectar of the gods". Made in the classic Sauternes style, this wine is elegant, rich, sweet and concentrated. For more than two decades, this is one of Quails' Gate Winery's signature wines.

TASTING & PAIRING

The Optima is a classic Botrytis-affected wine best enjoyed when paired thoughtfully with food as an after-dinner treat or a warm nip on a cold evening. A succulent dessert wine, the 2011 Optima exhibits classic dried-fruit notes of apricot, orange peel and honeycomb. Candy notes are prominent on the mid-palate with sweetness balanced by firm, natural acidity on the finish. Optima is best served slightly chilled and pairs well with fruit desserts, dark chocolate or Cambozola cheese.

WINEMAKING

Picked late in October, the 2011 season provided us with perfect conditions for growing grapes prone to *Botrytis cinerea* – a beneficial mold and micro flora that causes "noble rot" on grapes. When picked for late harvest vinification, the "noble rot" produces a concentrated, sweeter wine. The affected grapes were dehydrated and raisin-like on the vine when harvested with significant levels of Botrytis that provided excellent interest and complexity in the finished wine. Signature to this style of vinification, the grapes were foot-stomped in the picking bins to ensure juice contact with the skins before pressing and fermentation. The Totally Botrytis Affected Optima is released when ready for consumption but will develop fig character unique to the varietal alongside Botrytis-affected tones of honeyed, stone fruit and marmalade after three to five years of cellaring.



TECHNICAL NOTES

Varietal Blend:	100% Optima
Alc. by volume:	11 %
Total acidity:	8.9 g/l
Residual sweetness:	136 g/l
Sweetness code:	11
SKU code:	-
UPC code:	778856311099
Date bottled:	February 2012
Case volume:	715



QUAILS' GATE

2010 BOTRYTIS AFFECTED OPTIMA

WINE STYLE

Quails' Gate is famous for its' late harvest Optima, which is also known as "ambrosia" or "nectar of the gods". Made in the classic Sauternes style, this wine is elegant, rich, sweet and concentrated. For more than two decades, this is one of Quails' Gate Winery's signature wines.

TASTING & PAIRING

This succulent dessert wine exhibits a very aromatic profile of baked pear, fig, orange and ripe citrus with a classic honey beeswax note. Rich aromas of apricot and pear coupled with sweet luscious notes demonstrate the versatility of this wine. Enjoy now or for the next ten years. Pair with vanilla panna cotta and apricot preserves or with fresh berries and whipped cream.

WINEMAKING

The 2010 vintage was handpicked in late October. The Totally Botrytis Affected Optima grapes were foot-stomped in the picking bins to ensure juice contact with the skins before pressing and fermentation. These soft-skinned grapes were thoroughly dehydrated by the *Botrytis cinerea* mold that causes the fruit to shrink and raisin, leaving the remaining juice naturally sweet.



TECHNICAL NOTES

Varietal Blend:	100% Optima
Alc. by volume:	10 %
Total acidity:	14 g/l
Residual sweetness:	135 g/l
Sweetness code:	11
SKU code:	-
UPC code:	778856310092
Date bottled:	March 2011
Case volume:	715 (375 ml)



QUAILS' GATE

2009 BOTRYTIS AFFECTED OPTIMA

WINE STYLE

Quails' Gate is famous for its' late harvest Optima, which is also known as "ambrosia" or "nectar of the gods". Made in the classic Sauternes style, this wine is elegant, rich, sweet and concentrated. For more than two decades, this is one of Quails' Gate Winery's signature wines.

TASTING & PAIRING

This succulent dessert wine exhibits a very aromatic profile of baked pear, fig, orange and ripe citrus with a classic honey beeswax note. It is a great wine to age up to ten years. Enjoy with vanilla panna cotta and apricot preserves. It's a classic with fresh berries and whipped cream.

WINEMAKING

2009 was an exceptional vintage. The Optima was handpicked in late October and the Totally Botrytis Affected Optima grapes were foot-stomped in the picking bins to ensure juice contact with the skins before pressing and fermentation. These soft-skinned grapes were thoroughly dehydrated by the *Botrytis cinerea* mold which added to the intense flavours of this wine because it causes the fruit to shrink and raisin, leaving the remaining juice naturally sweet. Once handpicked, the berries are foot-stomped to promote skin contact and enhance the aromas of this noble wine.



TECHNICAL NOTES

Varietal Blend:	100% Optima
Alc. by volume:	10 %
Total acidity:	6.7 g/l
Residual sweetness:	122 g/l
Sweetness code:	11
SKU code:	-
UPC code:	778856309096
Date bottled:	March 2010
Case volume:	452 (375 ml)



QUAILS' GATE

2008 BOTRYTIS AFFECTED OPTIMA

WINE STYLE

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TASTING & PAIRING

This succulent dessert wine exhibits a very aromatic profile of baked pear, fig, orange and ripe citrus with a classic honey beeswax note. Rich aromas of apricot and pear coupled with a sweet lusciousness demonstrate the versatility of this variety. Enjoy now or for the next ten years. Pair with vanilla panna cotta and apricot preserves or enjoy it as a classic with fresh berries and whipped cream.

WINEMAKING

The 2008 vintage was handpicked in late October. The Totally Botrytis Affected Optima grapes were foot-stomped in the picking bins to ensure juice contact with the skins before pressing and fermentation. These soft-skinned grapes were thoroughly dehydrated by the *Botrytis cinerea* mold, which causes the fruit to shrink and raisin, leaving the remaining juice naturally sweet.



TECHNICAL NOTES

Varietal Blend:	100% Optima
Alc. by volume:	11.5 %
Total acidity:	9.7 g/l
Residual sweetness:	122 g/l
Sweetness code:	11
SKU code:	-
UPC code:	778856309096
Date bottled:	March 2009
Case volume:	1069 (375 ml)