



QUAILS' GATE

2017 VIOGNIER

WINE STYLE

Viognier is a grape variety that is very much in fashion in the Valley. For a white grape, it likes some heat and is typically grown in the central and southern parts of the region. Our Shannon Pacific Viognier pays tribute to the vineyard our Father, Dick Stewart, planted in the 1960s in partnership with the Capozzi family.

TASTING & PAIRING

This medium-bodied white displays subtle notes of jasmine, honeysuckle and all-spice. On the palate, expect notes of nectarine and apricot with some bright citrus acidity on the finish. Some of our favourite pairings include BC halibut and other rich seafood dishes, roasted chicken and loin of pork stuffed with apricots and pistachios.

WINEMAKING

Our 2017 Viognier grapes were sourced from the Naramata Bench in the Central Okanagan. The fruit was whole cluster pressed before undergoing wild fermentation in neutral oak barrels, including regular battonage, which gives the finished wine more texture and mid-palate weight. Enjoy now until 2020.



TECHNICAL NOTES

Alc. by volume:	14.0 %
Total acidity:	6.9 g/l
Residual sweetness:	< 1.0 g/l
Sweetness code:	0
SKU code:	482315
UPC code:	78856117110
Date bottled:	February 2018
Case volume:	150



QUAILS' GATE

2016 VIOGNIER

WINE STYLE

Full-bodied with an aromatic intensity at its core, our Viognier is a dry wine that is a delicious alternative to Chardonnay and is ready to be enjoyed now. Shannon Pacific Viognier pays tribute to the vineyard our Father, Dick Stewart, planted in the 1960s in partnership with the Capozzi family.

TASTING & PAIRING

This year's Viognier is typically aromatic with scents of blossom and white flowers. The palate is rich and full bodied with exotic flavors of candied mandarin, apricot, peach and orange peel. The finish is long and sumptuous. Pair with summer vegetables, char grilled chicken and a variety of local creamy cheeses. Or for something more exotic, pad Thai will be sure to please.

WINEMAKING

Sourced from the Black Sage Bench near Oliver in the South Okanagan, the sandy soils of the bench and the South Okanagan sun create perfect conditions for intense, expressive, full-bodied wines. The fruit was whole cluster pressed and fermented in neutral oak prior to being stirred in the barrel (battonage), giving the finished wine an opulent mouthfeel. Enjoy now until 2019.



TECHNICAL NOTES

Alc. by volume: 12.5 %

Total acidity: 6.0 g/l

Residual sweetness: 0.8 g/l

Sweetness code: 0

SKU code: 482315

UPC code: 778856116113

Date bottled: March 2017

Case volume: 1030



QUAILS' GATE

2015 VIOGNIER

WINE STYLE

Our Shannon Pacific Viognier pays homage to a vineyard that our father, Dick Stewart, planted in the 1960s in partnership with the Capozzi family. Viognier makes rich, full bodied and intensely aromatic dry white wines made to be enjoyed young and a delicious alternative style to Chardonnay.

TASTING & PAIRING

This Viognier was sourced from the Black Sage Bench near Oliver in the South Okanagan; home to renowned powerful red wines and full flavoured whites. The sandy soils of the bench and the bright South Okanagan sun create the perfect conditions for intense, expressive and full bodied whites. The Viognier was whole cluster pressed, fermented in stainless steel and blended with 15% Chardonnay. The Chardonnay portion saw partial malolactic fermentation in neutral oak. This wine is ready to drink now but can also be cellared up to five years.

WINEMAKING

This Viognier was sourced from the Black Sage Bench near Oliver in the South Okanagan; home to renowned powerful red wines and full flavored whites. The sandy soils of the bench and the bright South Okanagan sun create the perfect conditions for intense, expressive and full bodied whites. The Viognier was whole cluster pressed, fermented in neutral oak and blended with 5% Chardonnay. This wine is ready to drink now but can also be cellared up to three years.



TECHNICAL NOTES

Alc. by volume:	14%
Total acidity:	6.3 g/l
Residual sweetness:	3.0 g/l
Sweetness code:	1
SKU code:	482315
UPC code:	778856115116
Date bottled:	March 2016
Case volume:	525



QUAILS' GATE

2014 VIOGNIER

WINE STYLE

Our Shannon Pacific Viognier pay homage to a vineyard that our father, Dick Stewart, planted in the 1960s in partnership with the Capozzi family. Our Viognier displays fruity floral perfume notes on the nose yet is enticingly broad, creamy and rich on the palate with a bright finish.

TASTING & PAIRING

Viognier provides weighty mouthfeel and a perfumed lift to a blend. Our first bottling of Viognier at our estate is true to varietal on the nose: honey comb, peach and orange blossom. It is enticingly broad, creamy and rich on the palate with toasty brioche, candied ginger and apricot. The complex mouthfeel and viscosity is a delight to pair and the bright finish a perfect complement to a host of dishes. Our pairing favorites range from a simple spring vegetable salad with chicken and apricots to the exotic - an elegant duck or pork terrine with harvest apple.

WINEMAKING

This Viognier was sourced from the Black Sage Bench near Oliver in the South Okanagan; home to renowned powerful red wines and full flavoured whites. The sandy soils of the bench and the bright South Okanagan sun create the perfect conditions for intense, expressive and full bodied whites. The Viognier was whole cluster pressed, fermented in stainless steel and blended with 15% Chardonnay. The Chardonnay portion saw partial malolactic fermentation in neutral oak. This wine is ready to drink now but can also be cellared up to five years.



TECHNICAL NOTES

Alc. by volume: 13.5 %

Total acidity: 7.1 g/l

Residual sweetness: 9.9 g/l

Sweetness code: 1

SKU code: 482315

UPC code: 778856114119

Date bottled: March 2015

Case volume: 200