2019 B.M.V. RIESLING

Aromas of white flower, lime, lychee and a hint of honeycomb introduce flavours of pear, citrus zest and key lime. A soft, round entry on the palate leads to a mouth-watering burst of refreshing acidity and ripe stone fruits. Balanced with a medium weight and lengthy finish, this Riesling is just off dry for versatile pairing. Try with seafood dishes that offer sweetness and a touch of heat, like scallop ceviche with orange, lime and chillies, or fresh lake trout with garden greens and a ginger orange dressing. A youthful Riesling expected to age beautifully in the coming years.

Enjoy now and through 2026.

QUAILS’ GATE 2016 CHARDONNAY

The 2016 season was a particularly good one with ideal growing conditions which provided us with lovely ripe fruit. This is a beautifully crafted wine with the vast majority kept in stainless steel to maintain the bright, fresh, vivid fruit notes. On the nose, expect fragrant aromas of jasmine along with notes of pear and vanilla shortbread. The palate is bursting with bright stone fruit flavours along with a hint of caramel. This wine has very good intensity, a nice texture and beautiful mouth-watering acidity. A versatile food wine, this wine will pair beautifully with citrus roasted halibut, roast chicken, beef carpaccio with parmesan and fresh herbs, or smoked salmon with crème fraîche.

Enjoy now and through 2022.

QUAILS’ GATE 2018 CHENIN BLANC

This wine is complex with beautiful bright acidity, lovely mid-palate texture, and a long, refreshing finish. Pale lemon in the glass, bright notes of citrus, apple, pear, quince and hay mingle together on the nose. The palate is dry with flavours of zesty citrus, and a characteristic stony minerality. This wine is made for fresh, sustainable, BC seafood, including freshly shucked oysters on the half shell, clams and mussels.

Enjoy now and through 2024.
QUAILS’ GATE 2019 GEWÜRZTRAMINER

Charming, approachable and food-friendly, Quails’ Gate Gewürztraminer is one of the most fruit forward wines in our portfolio. The classic Gewürztraminer characteristics of lychee and rose petal are immediately evident on the nose. On the palate the wine is off-dry and medium bodied with notes of ripe pear, white pepper, tangerine, lemongrass and ginger. It is well-balanced with a nice texture and a long finish. This wine is a very versatile choice for food pairings. Perfect on its own as a patio sipper, try pairing with Thai, Indian or Chinese cuisine, or roasted or grilled white meats with fruit sauces or chutneys.

Enjoy now. Gewürztraminer is best enjoyed in its youth.

2019 LUCY’S BLOCK ROSÉ

Named after our Grandmother, Lucy Mary Whitworth, this elegant light-bodied dry rosé is a beautiful pale salmon in colour. Graceful and full of surprises, this sought-after wine shows notes of watermelon, cranberry, red summer berries and rose petals on the nose. The palate is juicy and refreshing with cranberry, savoury herbs and red summer berry flavours on the lingering finish. A versatile food wine – try it alongside fresh BC crab salad, prosciutto and melon or marinated chicken with Herbs de Provence.

Enjoy now. Rose’s are meant for summer and celebrations!

2018 STEWART FAMILY RESERVE CHARDONNAY

A flagship white wine at Quails’ Gate, our Stewart Family Reserve Chardonnay has a reputation for quality and consistency. A rich wine, the palate bursts with vibrant orchard fruit and an elegant buttery charm. On the nose expect notes of tangerine zest, orange blossom, dried sage and buttery shortbread. Well balance with alluring fruit aromas, a refreshing acidity and lingering stony minerality. Pair alongside rich seafood dishes such as lobster with butter or shellfish bisque. Lovely with finely minced beef tartare with parmesan and truffle or baked ham studded with cloves.

Enjoy now through 2027.
2016 OLD VINES FOCH RESERVE

In the past decade, our Old Vines Foch Reserve has developed a strong following. These grapes are from vines originally planted by Richard Stewart Jr. 55 years ago, creating a complex wine with profound intensity. Aromas of vanilla and cherry mix with signature old vines savoury characteristics of black olives, sage, hay, dark fruit, coffee and molasses. A juicy cherry and cranberry palate with medium body, intense flavours and a persistent finish. Try pairing with bold, hearty dishes including roasted game meats such as bison short ribs or wine braised lamb shanks.

Enjoy now through 2025.

QUAILS’ GATE 2017 CABERNET SAUVIGNON

Deep ruby in the glass, our Cabernet Sauvignon has lovely aromas of black currant, cherry, fresh herbs and cocoa. On the palate, it is rich and complex with a decadent mouthfeel, polished tannins and characteristic flavours of dark red fruit, cassis, bell pepper, cedar and hints of vanilla, savoury sage and leather. Versatile and full bodied, we suggest decanting this wine for an hour or two before serving to enhance your tasting experience. Pairs nicely with roasted lamb, braised meats and firm, aged cheeses.

Enjoy now and through 2027.

QUAILS’ GATE 2017 MERLOT

Our Merlot is rich, smooth and full bodied with dark fruits and spice notes. Aromas of ripe red cherry, currant, blackberry, coffee, sweet spice, wood, cocoa and sage. A bright entry with a structured palate offering firm tannins and a long finish. Pair this smooth rich wine with hearty, bold dishes such as braised short ribs, grilled flat iron steak, or lasagna.

Enjoy now through 2025.
QUAILS’ GATE 2017 OLD VINES FOCH

Maréchal Foch is a grape varietal that was once widely planted across the Valley. Only a small handful of wineries still grow this varietal and it produces intensely flavored red wines. The grapes for this wine are sourced from 40-year old vines planted in our southernmost vineyard in Osoyoos. On the nose, the wine opens with rich aromas of cherry, coffee and tobacco. The palate is dry with smooth tannins and notes of tart juicy cherries, smoked meat, dark chocolate and vanilla. Decanting this wine for an hour or two before serving will enhance your tasting experience.

Enjoy now through 2023.

QUAILS’ GATE 2017 THE ALLISON

Juicy and rich with aromas of black cherry and blueberry, licorice, violet, a hint of leather and tobacco with pepper and sage. A bright, lush palate of ripe dark berries with well integrated dusty tannins and a long finish. Try this robust wine with fire-grilled meats, forno pizza or anything on the barbecue. 61% Syrah and 39% Cabernet Franc. Predominantly sourced from one vineyard in Osoyoos. Barrel aged in 40% neutral French oak, aged 20 months.

Enjoy now through 2023.

2017 STEWART FAMILY RESERVE PINOT NOIR

The Stewart Family Reserve Pinot Noir is our flagship red wine at Quails’ Gate. Expect an inviting mix of ripe red fruits, such as cherry, raspberry and cranberry that lift the palate, along with undertones of earth, allspice and clove. The tannins are evident and will soften beautifully with time. Suave, with an effortless elegance, we recommend serving at 15°C to enhance your tasting experience. Try pairing this powerful yet supple wine with duck, turkey, pork, seared BC salmon and rack of lamb served with a ragout of French lentils.

Enjoy now through 2024.
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Enjoy now and through 2026.

**QUAILS’ GATE 2017 CHARDONNAY**

A beautifully crafted wine with the vast majority kept in stainless steel to maintain the bright, fresh, vivid fruit notes. Pale lemon in the glass, expect aromas of ripe orchard fruit, brioche and a hint of minerality. The palate is bursting with bright stone fruit flavours along with a hint of butterscotch and citrus. This wine has very good intensity, a nice texture and beautiful mouth-watering acidity. This is a wonderfully versatile food wine. Try pairing with lemon roasted chicken, seafood risotto, or creamy butternut squash soup.

Enjoy now through 2023.

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Enjoy now. Rose’s are meant for summer and celebrations!
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Enjoy now through 2025

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