



QUAILS' GATE 2019 CHARDONNAY

STORY.....

Quails' Gate Winery takes great pride in our portfolio of Chardonnays. As one of the original wineries in the Okanagan, our first Chardonnay clone was planted over 30 years ago and we have cultivated some of the oldest and most sought-after Chardonnay blocks in the region. The Estate Chardonnay is crafted to be bright, fresh, vivid and celebrated by all who drink it.

WINEMAKING.....

Our Chardonnay is whole cluster pressed then fermented in a combination of stainless steel tanks and neutral French oak. A small portion undergoes malolactic fermentation then it is aged on the lees for 10 months before blending and bottling.

TASTING NOTES.....

Fragrances of lemon, yellow flower, peach are accompanied by subtle hints of beeswax and vanilla. A bright-entry on the palate with medium acidity leads to vibrant tastings of pear, lemon meringue crust and lime zest ending with a long and creamy finish.

PERFECT PAIRINGS.....

This is a wonderfully versatile food wine. Try pairing with lemon roasted chicken, rich seafood risotto, or creamy butternut squash soup.



TECHNICAL NOTES

Alc. by volume: 12.5%
Total acidity: 6.7 g/l
Residual sugar: 0.8 g/l
pH: 3.29
SKU code: 377770
UPC code: 778856119015
Date bottled: July 2020

CELLARING NOTES: Ready to enjoy now.