Quails' Gate Chardonnay

Quails' Gate Estate Winery

Canada - British Columbia - Okanagan Valley

Quails'Gate Winery takes great pride in their portfolio of Chardonnays. As one of the original wineries in the Okanagan, their first Chardonnay clone was planted more than 30 years ago, and they 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.

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 t o vibrant tastings of pear, lemon meringue crust and lime zest ending with a long and creamy finish.

Specifications	
Appellation	Okanagan Valley
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	Average 30 years
Agricultural Practices	Sustainable
Soil type	Volcanic/slit/sand/clay
Vinification	Harvested by hand. 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 nine to ten months before blending and bottling.
Production	9,000 (9-liter cases)
Pairings	This is a wonderfully versatile food wine. Try pairing with lemon roasted chicken, rich seafood risotto or creamy butternut squash soup.



QUAILS' GATE

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