

QUAILS' GATE

Okanagan Valley



TOTALLY BOTRYTIS AFFECTED OPTIMA

2013

WINE STYLE

Known as "Ambrosia" or "nectar of the gods", Quails' Gate is famous for its' late harvest Optima. Made in the classic Sauternes style this wine is elegant, rich, sweet and concentrated. For over 20 years Quails' Gate has become famous for this wine.

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 a brilliant pairing with dark chocolate mousse, pineapple cake, or a lavender scented apricot consomme.

WINEMAKING

"Botrytis Cinerea" is a mold and micro flora best known for late harvest vinification or "Noble Rot". This year's 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 3 to 5 years of cellaring.

TECHNICAL NOTES

Varietal: 100% Optima
Alc. By Vol: 8%
Total Acidity: 13 g/l
Residual Sweetness: 132 g/l
Sweetness: (10)
SKU code: 390328
UPC: 778856313093
Date Bottled: April 2014
Case Volume: 616 cases