



QUAILS' GATE

2015 CHASSELAS PINOT BLANC - PINOT GRIS

WINE STYLE

Chasselas was the first vinifera grape grown on our estate and has a long history at Quails' Gate Winery. It's our most popular white wine – fresh, fruity and off-dry in style. A true crowd pleaser.

TASTING & PAIRING

This year's version is expressively aromatic with notes of guava, tangerine, pear and blossom. Slightly off-dry on the palate, this truly fruit-forward wine offers an enjoyable array of flavors that make it our “go-to” summer wine – a perfect pairing for those long, hot Okanagan days. This is an extremely versatile wine that can be enjoyed on its own or paired with a variety of summer salads and appetizers.

WINEMAKING

This year's blend is 37 percent Chasselas, 31 percent Pinot Gris and 32 percent Pinot Blanc. The Chasselas grapes were harvested from the Quails' Gate Estate vineyard. The vines' roots extend deep into the subsoil of the Boucherie Mountain slopes, bringing crisp, complex mineral notes to the fruit. Our cool climate temperature fluctuations provide daytime heat and ripening potential along with cool night temperatures that help retain bright acidity. All three varietals are hand-harvested, whole-bunch pressed and cold-fermented in separate stainless steel tanks. Blending is conducted post-fermentation. A touch of aromatic complexity makes this wine a delight to enjoy and is suitable for consumption without aging.



TECHNICAL NOTES

Alc. by volume:	13 %
Total acidity:	5.9 g/l
Residual sweetness:	5.1 g/l
Sweetness code:	1
SKU code:	585737
UPC code:	778856115055
Date bottled:	February 2016
Case volume:	16,900