

QUAILS' GATE

Okanagan Valley



PINOT NOIR

2012

WINE STYLE

Pinot Noir is our flagship product. The volcanic slopes at this Quails' Gate vineyard site are ideally suited to this varietal.

Made to be elegant with grace and finesse, this wine is made for wine lovers who desire a sophisticated style of Pinot Noir. As one of Canada's leading producers of Pinot Noir, we ensure that our wines exhibit rich, complex fruit flavours, reminiscent of classic Burgundy wines, while showcasing the added elegance of New World wine making techniques.

TASTING & PAIRING

On the nose, one gets hints of blackberries and raspberry jam with flavours of fresh tobacco. This lovely Pinot Noir opens subtly and is fruit-forward with the essence of light oak, spice and cloves. Light and elegant, this wine is perfect any time of year and pairs well with a variety of dishes such as BBQ salmon, roast chicken or wild mushroom risotto.

WINEMAKING

2012 was an excellent cool climate year in which our vines on the Mount Boucherie bench thrived. The majority of the vines are over 20 years old, with deep roots penetrating the complex, freely draining soils. Harvested in early October, the grapes were cooled and allowed to soak on skins for a week before fermentation was initiated by warming the vats. After nearly a month on the skins, the wine was gently pressed and aged exclusively in French oak barrels for 10 months before racking and blending. Cellaring of 5-7 years will allow this wine to further develop underlying characteristics and a suppleness sure to impress Pinot aficionados.

TECHNICAL NOTES

Alc. by volume: 13.9%
Total acidity: 6.1 g/l
Residual sweetness: 2.2 g/l
Sweetness code: 0
SKU code: 585760
UPC code: 778856112207
Date bottled: December 2013
Case volume: 7000