



QUAILS' GATE

2016 CHASSELAS PINOT BLANC - PINOT GRIS

WINE STYLE

Chasselas was the first vinifera grape planted on our estate and has a long history at the property. As one of the most iconic wines at Quails' Gate, this white blend is made in a fresh, fruit-forward style to compliment those long summer days. We're proud to share that the varietal is the number one selling BC VQA white wine in British Columbia.

TASTING & PAIRING

The 2016 Chasselas-Pinot Blanc-Pinot Gris offers soft notes of spring meadows and white flowers, along with fresh orchard fruit notes, including apples, pears and nectarines. Known for its versatility, you can enjoy this wine chilled on its own, or alongside lighter dishes. Fish tacos, summer salads with fresh fruit, sweet onion soup, or shared plates, are some of our favourite pairings.

WINEMAKING

This year's blend has a crisp freshness with 60% Chasselas, 20% Pinot Blanc and 20% Pinot Gris. The three varietals were hand harvested, then cold fermented in separate stainless steel tanks – creating the wine's aromatic and intensively fruity characteristics. Blending is conducted post fermentation.



TECHNICAL NOTES

| | |
|---------------------|---------------|
| Alc. by volume: | 12 % |
| Total acidity: | 6.0 g/l |
| Residual sweetness: | 3.5 g/l |
| Sweetness code: | 0 |
| SKU code: | 585737 |
| UPC code: | 778856116052 |
| Date bottled: | February 2017 |
| Case volume: | 18,848 |



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 |



QUAILS' GATE

2014 CHASSELAS PINOT BLANC - PINOT GRIS

WINE STYLE

Our most popular wine, Chasselas was the first vinifera grown on our estate and subsequently became our first wine. Always referred to as the classic patio wine, this is an extremely versatile wine. Best enjoyed with friends in the afternoon or early evening, complemented by a tasty selection of mild cheeses, it's light, fresh and gets along well with everyone. This off-dry white is a true crowd-pleaser.

TASTING & PAIRING

A perennial favorite at Quails' Gate, the 2014 version is typically aromatic bursting with white flowers, honeydew melon, apple, pear and pink grapefruit. Slightly off-dry, the palate is fresh and fruity with just a touch of minerality and a nicely-balanced citrusy finish. Best enjoyed chilled, all kinds of occasions suit our favorite patio sipper – picnics, cook outs and beach excursions – where seafood salad and BC Spot prawns are a perfect pairing for this refreshing wine.

WINEMAKING

This year's blend is 39 percent Chasselas, 33 percent Pinot Gris and 28 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 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: | 12.0 % |
| Total acidity: | 5.9 g/l |
| Residual sweetness: | 6.2 g/l |
| Sweetness code: | 1 |
| SKU code: | 585737 |
| UPC code: | 778856114058 |
| Date bottled: | March 2015 |
| Case volume: | 17,500 |





QUAILS' GATE

2013 CHASSELAS PINOT BLANC - PINOT GRIS

WINE STYLE

Our most popular wine, Chasselas was the first vinifera grown on our estate and subsequently became our first wine. Always referred to as the classic patio wine, this is an extremely versatile wine. Best enjoyed with friends in the afternoon or early evening, complemented by a tasty selection of mild cheeses, it's light, fresh and gets along well with everyone. This off-dry white is a true crowd-pleaser.

TASTING & PAIRING

On the nose, crisp Anjou pears are complemented with notes of honeysuckle and citrus zest. On the palate, ripe apple and Meyer lemon is woven with fresh cut grapefruit and a flinty mineral character. This vintage has outstanding mouthfeel and length in the body. Pair it with a zesty fish taco with avocado and buttermilk dressing or a baked onion tart with crème fraiche.

WINEMAKING

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 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: | 12.5 % |
| Total acidity: | 6 g/l |
| Residual sweetness: | 3.9 g/l |
| Sweetness code: | 1 |
| SKU code: | 585737 |
| UPC code: | 778856113051 |
| Date bottled: | March 2014 |
| Case volume: | 11,200 |



QUAILS' GATE

2012 CHASSELAS PINOT BLANC - PINOT GRIS

WINE STYLE

Our most popular wine, Chasselas was the first vinifera grown on our estate and subsequently became our first wine. Always referred to as the classic patio wine, this is an extremely versatile wine. Best enjoyed with friends in the afternoon or early evening, complemented by a tasty selection of mild cheeses, it's light, fresh and gets along well with everyone. This off-dry white is a true crowd-pleaser.

TASTING & PAIRING

This wine is a blend of 45 percent Chasselas, 30 percent Pinot Blanc, and 25 percent Pinot Gris. The Pinot Gris adds exquisite pear notes that complement fresh fruit salad aromas and crisp flavours. Moderate alcohol and fine balance make this wine suitable for pairing with light salads incorporating cheeses or nuts, seafood appetizers or for enjoying as a patio sipper on its own.

WINEMAKING

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 stainless steel tanks. Blending is conducted post-fermentation. A touch of residual sweetness is preserved to balance acidity while providing weight, texture and freshness.



TECHNICAL NOTES

| | |
|---------------------|---------------|
| Alc. by volume: | 12.0 % |
| Total acidity: | 7.0 g/l |
| Residual sweetness: | 15 g/l |
| Sweetness code: | 1 |
| SKU code: | 585737 |
| UPC code: | 778856112054 |
| Date bottled: | February 2013 |
| Case volume: | 14,900 |



QUAILS' GATE

2011 CHASSELAS PINOT BLANC - PINOT GRIS

WINE STYLE

Our most popular wine, Chasselas was the first vinifera grown on our estate and subsequently became our first wine. Always referred to as the classic patio wine, this is an extremely versatile wine. Best enjoyed with friends in the afternoon or early evening, complemented by a tasty selection of mild cheeses, it's light, fresh and gets along well with everyone. This off-dry white is a true crowd-pleaser.

TASTING & PAIRING

This wine is a blend of 40 percent Chasselas, 30 percent Pinot Gris and 30 percent Pinot Blanc. The Pinot Gris adds lovely pear notes to complement the fresh fruit salad aromas. Moderate alcohol and fine balance make this wine suitable for pairing with lighter foods or as a patio sipper on its own. Enjoy it with a grilled prosciutto wrapped peach or a classic summer melon and prosciutto salad.

WINEMAKING

Harvested from Quails' Gate Estate vineyards, the deep roots of the Chasselas vines extend into the subsoils of the Boucherie Mountain slopes, bringing crisp, complex notes to the fruit. This cool climate region provides daytime heat and ripening potential, while cool night temperatures help in the retention of bright acidity. All three varietals are hand-harvested, whole-bunch pressed and fermented cold in stainless steel tanks with cultured yeasts to preserve the crisp, fresh fruit flavours. This wine is best consumed young.



TECHNICAL NOTES

| | |
|---------------------|-----|
| Alc. by volume: | n/a |
| Total acidity: | n/a |
| Residual sweetness: | n/a |
| Sweetness code: | n/a |
| SKU code: | n/a |
| UPC code: | n/a |
| Date bottled: | n/a |
| Case volume: | n/a |



QUAILS' GATE

2010 CHASSELAS PINOT BLANC - PINOT GRIS

WINE STYLE

Our most popular wine, Chasselas was the first vinifera grown on our estate and subsequently became our first wine. Always referred to as the classic patio wine, this is an extremely versatile wine. Best enjoyed with friends in the afternoon or early evening, complemented by a tasty selection of mild cheeses, it's light, fresh and gets along well with everyone. This off-dry white is a true crowd-pleaser.

TASTING & PAIRING

The 2010 vintage has been extremely well received. The cooler year increased the lifted aromatics and refreshing character of this social wine. The wine has nice notes of pear, light citrus and hints of toasted almonds. The palate is light but rich, with freshness a long satisfying finish. The moderate alcohol and excellent balance make this wine suited for lighter pairings or as a patio sipper on its own. Perfect with tapas and light cheese, it's extremely versatile with many types of food. Enjoy with lighter dishes and white meats as well as honey roasted pear and endive salad with arugula, candied pecans, Qualicum Blue Claire cheese and sherry vinegar dressing. For a real treat, try with double creme brie with fig roasted crackers.

WINEMAKING

Originally planted in 1961, our current plantings are nearing 40 years of age. In cooler years, these older vines really show their strength for ripening fruit. All three varietals are hand-harvested, whole-bunch pressed and fermented cold in stainless steel tanks with cultured yeasts to preserve the crisp, fresh fruit flavours. The blending of these varietals is conducted post-fermentation with some residual sweetness preserved to add balance to the acidity and provide weight, texture and freshness. The 10 percent Pinot Gris provides lovely pear notes which bonds with the usual fresh fruit salad aroma for which this well-known blend is famous.

TECHNICAL NOTES

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|---------------------|--|
| Varietal Blend: | 60% Chasselas, 30% Pinot Blanc, 10% Pinot Gris |
| Alc. by volume: | 12 % |
| Total acidity: | 8 g/l |
| Residual sweetness: | 12 g/l |
| Sweetness code: | 1 |
| SKU code: | 585737 |
| UPC code: | 778856110050 |
| Date bottled: | February 2011 |
| Case volume: | 9000 |





QUAILS' GATE

2009 CHASSELAS PINOT BLANC - PINOT GRIS

WINE STYLE

Our most popular wine, Chasselas was the first vinifera grown on our estate and subsequently became our first wine. Always referred to as the classic patio wine, this is an extremely versatile wine. Best enjoyed with friends in the afternoon or early evening, complemented by a tasty selection of mild cheeses, it's light, fresh and gets along well with everyone. This off-dry white is a true crowd-pleaser.

TASTING & PAIRING

The 2009 vintage shows a bit more of the Pinot Gris variety. The palate shows a medley of tropical fruits, passion fruit, pear, citrus, elderflower and hints of toasted almonds. The texture is light but rich, with freshness and pure fruit expression. The moderate alcohol and excellent balance make this wine best-suited for lighter pairings or as a patio sipper on its own. Try this classic summer wine with warm brie over peach preserve on a crostini or with mixed greens and root vegetable salad with quince dressing.

WINEMAKING

Harvested from the Quails' Gate Estate vineyards, the deep roots of these Chasselas vines extend into the subsoil of the Boucherie Mountain slopes, bringing more crisp, complex notes to the fruit. This cool climate region provides good heat and ripening potential while retaining bright acidity due to cool night temperatures. All three varietals are hand-harvested, whole-bunch pressed and fermented cold in stainless steel tanks with cultured yeasts to preserve the crisp, fresh fruit flavours.



TECHNICAL NOTES

| | |
|---------------------|--|
| Varietal Blend: | 50% Chasselas 35% Pinot Blanc 15% Pinot Gris |
| Alc. by volume: | 12 % |
| Total acidity: | 6.3 g/l |
| Residual sweetness: | 12 g/l |
| Sweetness code: | 1 |
| SKU code: | - |
| UPC code: | 778856109054 |
| Date bottled: | February 2010 |
| Case volume: | 9002 |