2024
CABERNET SAUVIGNON

Washington grown. Okanagan made.

PLUME

Plume is a collection of wines from Quails' Gate, inspired by the quail's distinctive plume—a symbol of curiosity and discovery. Sourced from unique hills and valleys, each wine captures the essence of its origin. Following the extreme cold weather events of 2022 and 2024, which significantly impacted our Okanagan vineyards, these wines reflect both resilience and an exploration beyond our estate to continue crafting exceptional expressions.



FIELD NOTES:

Sourced from vineyards in one of Washington's warmest growing areas, this Cabernet Sauvignon thrives on a south-facing slope with alluvial soils. Warm, dry conditions, steady sunshine, and river-cooled evenings promote optimal ripening, producing bold, structured fruit.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	6.3	3.72	0.2 g/L

WINEMAKER NOTES:

Hand-picked from vineyards in Washington at optimal ripeness, the fruit was gently harvested into small bins and transported under cool conditions to Quails' Gate. Fruit was gently destemmed and fermented on skins in stainless steel for 10–12 days, then pressed and aged in 30% new French oak and 70% neutral French oak for 16 months.

TASTING NOTES:

This Cabernet Sauvignon shows ripe blueberry, blackberry, and açaí with notes of vanilla and clove. Smooth, round, and full-bodied, the palate offers blueberry pie, cassis, and dark cherry are balanced by a savoury undertone with fine tannins and a structured, polished finish.

PAIRING NOTES:

An ideal match for well-marbled ribeye, braised short ribs, or savoury vegetarian dishes like grilled portobello mushrooms and mushroom risotto. Also pairs beautifully with bold cheeses such as Gouda, Gorgonzola, or blue cheese.