

PLUME

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Inspired by the graceful plume of a quail, Plume symbolizes the spirit of discovery and the freedom to soar beyond familiar horizons. Rooted in the Stewart Family's rich wine making legacy, Plume is an exploration of distinctive valleys, each with its own unique character and story to tell.

From the rolling vineyards of Napa and Sonoma Valleys to the untamed beauty of the Similkameen, and now venturing into the dynamic regions of Oregon and Washington, Plume celebrates the richness of the world's most renowned growing regions.



2025 ROSÉ OF PINOT NOIR

Oregon grown. Okanagan made.

Our Plume 2025 Rosé of Pinot Noir from Oregon was crafted in response to an extreme cold weather event in January 2024 in our Lucy's Block vineyard that devastated our 2024 harvest. The vineyard has now been replanted.

FIELD NOTES:

This Rosé of Pinot Noir is sourced from an outstanding vineyard in the Ribbon Ridge AVA near Newberg, Oregon. Facing southeast to capture early morning through mid-day sun, the marine subsoils are well suited to growing balanced grapes with excellent acidity for expressive styles of Pinot Noir. The vineyard is planted with clones 113 and 777, noted for bright floral aromatics and mid-palate structure.

WINEMAKER NOTES:

Handpicked and whole-cluster pressed, the free-run juice was fermented at cool temperatures in stainless steel tanks to preserve freshness. The wine was left in contact with fine lees over 4 months, adding body and texture. The result is a Rosé that expresses lively aromatics and has a rounded, well-balanced structure reflective of the quality of Ribbon Ridge wines.

TASTING & PAIRING NOTES:

Expect bright aromas of ruby grapefruit, raspberry and lilac that lead into flavours of watermelon and freestone peach, balanced by a river-stone minerality. Generous and creamy on the palate with a crisp, satisfying finish. Enjoy with roasted chicken, charcuterie, or a Mediterranean salad with olives, roasted peppers, and goat cheese.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
12.5%	7.5	3.07	2.5g/L





RIBBON RIDGE

SECLUDED | SURROUNDED | SEDIMENT

Ribbon Ridge is a spur of ocean sediment off the northwest end of the Chehalem Mountains containing 3,350 acres of land. Approximately 500 acres are currently planted on the ridge, within 20 vineyards.

It is distinguished by uniform, unique ocean sedimentary soils and a geography that is protected climatically by the larger landmasses surrounding it.



2024 CHARDONNAY

Oregon grown. Okanagan made.

Our Plume 2024 Chardonnay was crafted in response to an extreme cold weather event in January 2024 that devastated our 2024 harvest in our Boucherie vineyard. The vines survived and our Dijon Clone Chardonnay will return for harvest 2025.

FIELD NOTES:

This Chardonnay is sourced from two acclaimed vineyards in Oregon's Chehalem Mountains AVA. Here, elevated slopes and cooling breezes from the Pacific Ocean provide ideal growing conditions for Chardonnay, with long sun-filled days balanced by crisp evenings that help retain natural acidity. The vineyards are planted to Dijon clones 76 and 548, prized for producing wines of elegance, aromatic lift, and layered complexity

WINEMAKER NOTES:

The grapes were gently hand-harvested and pressed to capture purity of fruit. Fermentation took place in French oak barrels, where the wine matured for 10 months. During this time, periodic bâtonnage added richness and depth while preserving a bright core of fruit. The result is a Chardonnay that harmoniously balances texture and freshness, showcasing the expressive character of Oregon's Chehalem Mountains.

TASTING & PAIRING NOTES:

Aromas of lemon and white peach lead to flavours of apricot, honeycomb and toasted almond, with bright acidity, soft minerality and a rich, elegant finish. Best enjoyed alongside flavourful cheeses including swiss fondue and gouda or French onion soup.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
13.5%	6.22	3.4	0.6g/L





CHEHALEM MOUNTAINS

ELEVATED | COMPLEX | SOILS

The Chehalem Mountains, located southwest of Portland in the northern Willamette Valley, spans roughly 20 miles long. With substantial elevation its highest point, Bald Peak, is 1,633 feet above sea level.

The region contains three key hillside soil types — basaltic, ocean sedimentary, and loess. Of its 70,000 acres, over 2,600 are planted with grapes across 179 vineyards and 533 wineries.



2025 PINOT GRIS

Oregon grown. Okanagan made.

Our Plume 2024 Oregon Pinot Gris was crafted in response to an extreme cold weather event in January 2024 in our Three Wolves vineyard that devastated our 2024 harvest. The vineyard has now been replanted.



FIELD NOTES:

This Pinot Gris was sourced from vineyards near Monmouth, Oregon. This part of the Willamette Valley is dramatically cooled by the Van Duzer gap, an opening in the coastal mountains that pulls cold air from the Pacific Ocean into the valley. The result is grapes that ripen very slowly and retain bright, fresh acidity and pristine fruit flavours – the essence of cool-climate.

WINEMAKER NOTES:

Fruit was selectively hand-harvested to ensure exceptional quality. Once received it was gently whole cluster pressed, cold settled, racked, and separated for fermentation. 30% was fermented and matured in neutral French oak over four months to enhance texture and complexity. The remaining 70% was processed in stainless steel to preserve fresh aromatics, resulting in an ideally balanced wine.

TASTING & PAIRING NOTES:

Ocean breezes from the Van Duzer Gap slow ripening and bring bright acidity, with zesty lemon, Spartan apple and white peach flavours supported by subtler notes of blossom and a lean, elegant finish. Pair with seafood or vegetarian dishes, such as crab cakes with gremolata, trout almandine, or panko-crusted butternut squash.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	6.14	3.17	2.9g/L



VAN DUZER GAP

WILD | WESTERN | WINDS

The Van Duzer Gap is an opening in the Cascades that channels ocean winds into the Willamette Valley. This cools vineyards, reduces disease pressure, and supports sustainable farming by minimizing the need for sprays. These winds also thicken grape skins, enhancing colour & tannins.

35.9-square-miles it is home to 1,000 acres of vines across 18 vineyards and 6 wineries.



2023 PINOT NOIR

Oregon grown. Okanagan made.

Our Plume 2023 Oregon Pinot Noir was crafted in response to an extreme cold weather event in December 2022 in one of our Okanagan Pinot Noir vineyards that impacted our 2023 harvest.

FIELD NOTES:

This Pinot Noir is sourced from high-elevation vineyards in Dayton, Oregon—where the cool climate and complex soils create wines of exceptional concentration and elegance. A true representation of the Willamette Valley's rich and storied terroir.

WINEMAKER NOTES:

This wine showcases a thoughtful selection of Pommard, 667 and 115 clones. Grapes were picked at optimal ripeness and fermented in a combination of large-format wooden casks and stainless steel to enhance complexity and preserve fruit purity. The wine was aged for 16 months in neutral French oak to maintain elegance and varietal expression.

TASTING & PAIRING NOTES:

Aromas of black cherry and violet lead to flavours of wild strawberry and earthy undertones, with silky tannins and a balanced finish. Pair with wild mushrooms risotto or duck with cranberry balsamic reduction.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
13%	5.99	3.4	0g/L



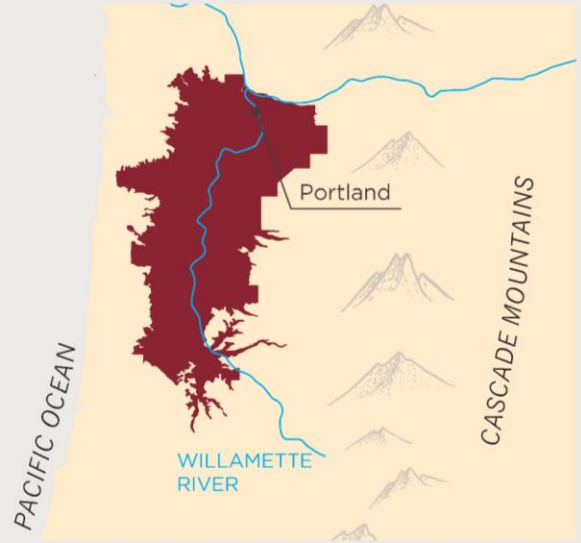


WILLAMETTE VALLEY

RIBBON RIDGE | CHEHALEM | VAN DUZER CORRIDOR

The Willamette Valley, Oregon's largest region, spans approx 3.4 million acres. Its cool climate and nautral protection from surrounding mountain ranges make it ideal for growing Pinot Noir.

Today, over 10,000 acres are under vine, mostly hillside with volcanic, loess, and sedimentary soils, at elevations between 200 and 1,000 feet.



OREGON

The Willamette Valley

The Willamette Valley is home to several distinct growing regions. Each of these regions boasts unique characteristics, whether due to climate, soil content, or other factors—that impart different flavours on the grapes grown in that area.

Chehalem

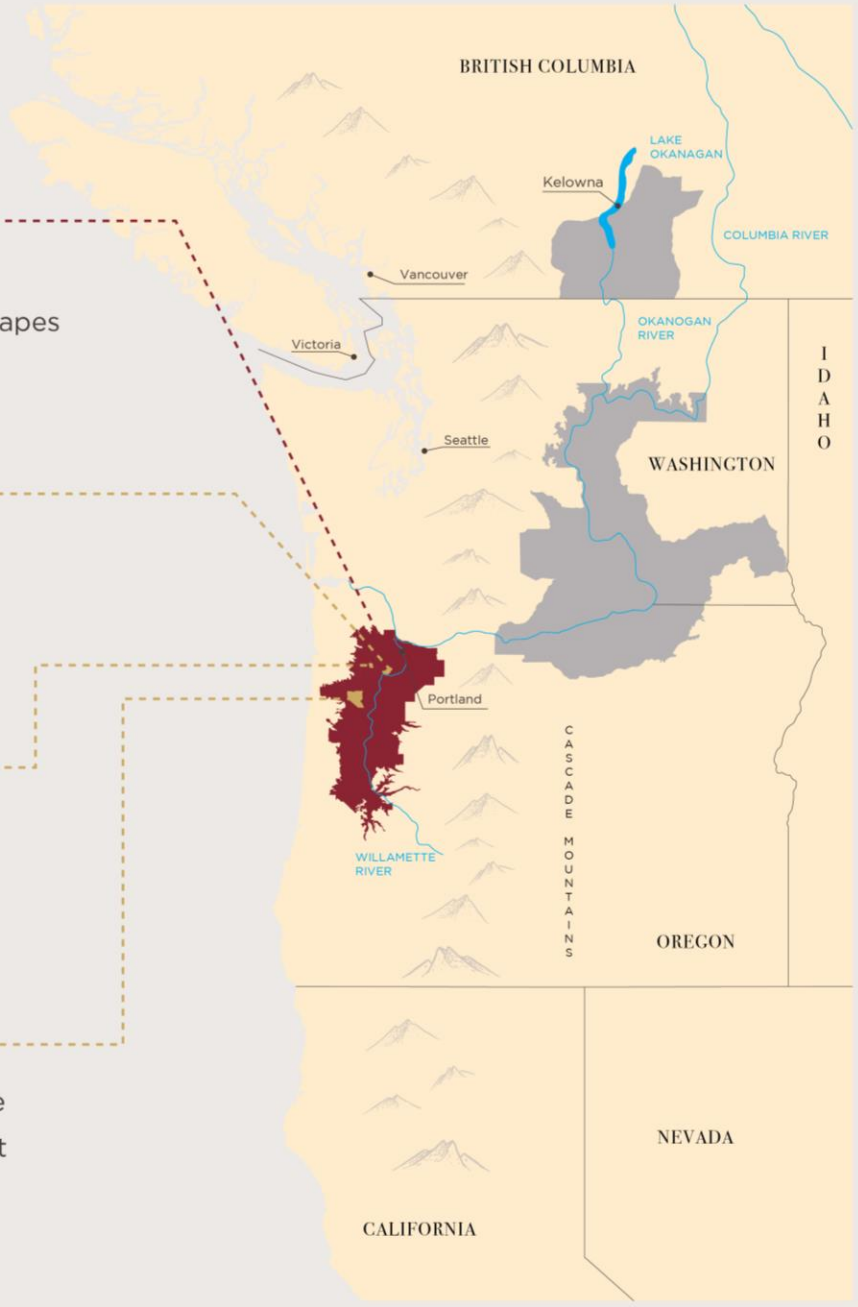
The 20-mile-long Chehalem Mountains AVA sits at the northern edge of the Willamette Valley. In its ridges, hillsides, and spurs reside three important soil types (basaltic, ocean sedimentary and blown lake-bed sediment) for growing grapes in roughly 180 vineyards.

Ribbon Ridge

Surrounded on three sides by other Ava's, Ribbon Ridge hosts roughly 20 vineyards spread across 500 acres. Its ocean sedimentary soils are protected from marine air and heavy rains, so Ribbon Ridge is known for its cool climate varieties.

Van Duzer Gap

The Van Duzer Gap sits where marine winds blow into the Willamette Valley, creating a cooler, milder climate than Ava's further north. It's windy nature means growers can use fewer sprays, which makes it easier to craft organic and biodynamic wines.



WILLAMETTE VALLEY

RIBBON RIDGE

- Protected from marine air and heavy rains
- Known for its cool-climate varieties.

CHEHALEM MOUNTAINS

- Sits at the northern edge of the Willamette Valley.
- Rough terrain of ridges, hillsides, and spurs
- Home to three important soil types basaltic, ocean sedimentary and blown lake bed sediment.

VAN DUZER GAP

- Cooler, milder climate than AVAs further North.
- Influenced by cooling coastal winds
- The windy nature of the AVA means growers can use fewer sprays, making it easier to craft organic and biodynamic wines



2024 MERLOT

Washington grown. Okanagan made.

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 2023, which significantly impacted our Okanagan vineyards, these wines reflect both resilience and an exploration beyond our estate to continue crafting exceptional expressions.

FIELD NOTES:

This Merlot comes from vineyards set along a warm, windswept stretch of the Columbia River in Washington, on a south-facing plateau of alluvial soils. Consistent heat, warm and dry growing conditions, and mature vines combine to produce fruit of remarkable depth and richness.

WINEMAKER NOTES:

Hand-picked at optimal ripeness, the fruit was gently harvested into small bins and transported under cool conditions to Quails' Gate. Each lot was carefully destemmed and fermented on the skins in stainless steel over 10–12 days. After pressing, the juice was then transferred to French oak barrels, where it aged for 16 months.

TASTING & PAIRING NOTES:

The nose opens with black cherry and a mix of ripe red and darker fruits. Subtle graphite lends definition, while notes of cedar add warmth and structure. A lifted floral tone of violet complements hints of herbal complexity. Structured and full-bodied, the palate is rich yet beautifully composed, with silky texture and integrated depth. Flavours of dark fruit unfold alongside tones of anise and herbes de Provence, The wine carries through to a long, dry finish, leaving a lasting impression. Pair with roasted pork tenderloin, umami-rich roast chicken, Pacific salmon or a side of Gruyère cheese.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	6.29	3.65	0.7g/L



2024 CABERNET FRANC

Washington grown. Okanagan made.

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 2023, which significantly impacted our Okanagan vineyards, these wines reflect both resilience and an exploration beyond our estate to continue crafting exceptional expressions.

FIELD NOTES:

This Cabernet Franc comes from historic vineyards perched above the Columbia River, where warm days and steady breezes create ideal conditions for slow, even ripening. With a warm, dry climate and the diverse sedimentary, volcanic and alluvial soils contribute to the quality and depth of this wine.

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 40% new French oak and 60% neutral French oak for 16 months.

TASTING & PAIRING NOTES:

Elegant and lifted, this Cabernet Franc shows aromas of green coffee bean, spearmint, and tomato leaf layered with crunchy red fruit, rhubarb, and hints of cigar box. The palate is smooth and rounded, with textured tannins and vibrant acidity. Flavours of raspberry, tart cherry, cranberry, and black currant are balanced by savoury notes. An elegant match for herb-roasted chicken, pork tenderloin with plum compote, or duck confit, with vegetarian standouts like eggplant parmesan and ratatouille.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	6.12	3.63	1.1g/L



2024 CABERNET SAUVIGNON

Washington grown. Okanagan made.

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 2023, 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 plateau with alluvial soils. Warm, dry conditions, steady sunshine, and river-cooled evenings promote optimal ripening, producing bold, structured fruit.

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 stee lfor 10–12 days, then pressed and aged in 30% new French oak and 70% neutral French oak for 16 months.

TASTING & PAIRING 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. Ideal with ribeye, braised short ribs, grilled portobello mushrooms, or mushroom risotto. Pairs well with bold cheeses like Gouda or blue cheese.

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



2024 SYRAH

Washington grown. Okanagan made.

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 2023, which significantly impacted our Okanagan vineyards, these wines reflect both resilience and an exploration beyond our estate to continue crafting exceptional expressions.

FIELD NOTES:

This Syrah is crafted from vineyards near the Columbia River, where warm days and ideal exposure create deeply concentrated fruit. The region's semi-arid desert climate, combined with sedimentary and volcanic soils, lends both richness and structure, resulting in a wine of depth, balance, and expressive character.

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 & PAIRING NOTES:

Bold and expressive, this Syrah shows with aromas of blueberry, plum, and dark fruit layered with white pepper, violet, and sage. Hints of smoked meat and forest floor add savoury depth. Smooth and concentrated on the palate, with bright acidity, it balances ripe dark and red crunchy fruits with notes of cocoa and fresh cedar. Perfectly suited for BBQ ribs, slow-roasted lamb, or smoky paprika vegetables, and equally enjoyable with dark chocolate to finish.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	6.45	3.6	1.1g/L





THE COLUMBIA VALLEY

WAHLUKE SLOPE | WARM & DRY | HORSE HEAVEN HILLS

The Columbia Valley, east of the Cascade Mountains, is names after the river that flows through it. With a warm, dry climate, irrigation the river provides is essential for viticulture.

Warm, dry conditions endure consistent, high-quality wine, while soils shaped by the Missoula Floods are ideal for viticulture. The Columbia Valley also includes sub-regions, such as Wahluke Slope & Horse Heaven Hills.



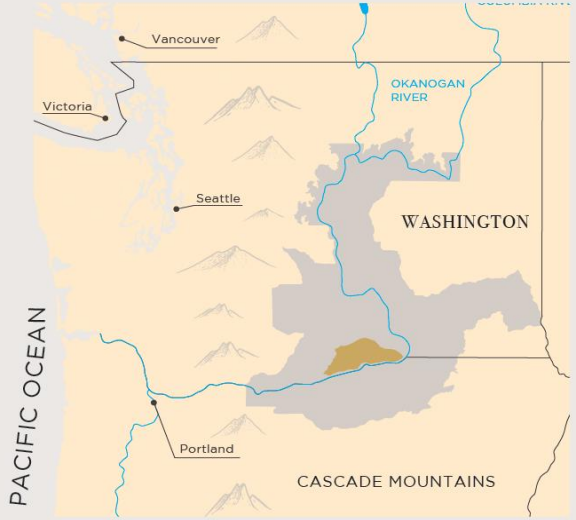


WAHLUKE SLOPE

WARM | RIVER | SLOPES

The Wahluke Slope, located in the Columbia Valley is one of the state's warmest regions. Bordered by the Columbia River and Saddle Mountains, it ranges from 435 to 1,490 feet in elevation. The region's deep, wind-blown sand soils provide excellent drainage.

In total, the Wahluke Slope accounts for about 15% of Washington's wine acreage.



WASHINGTON

The Columbia Valley

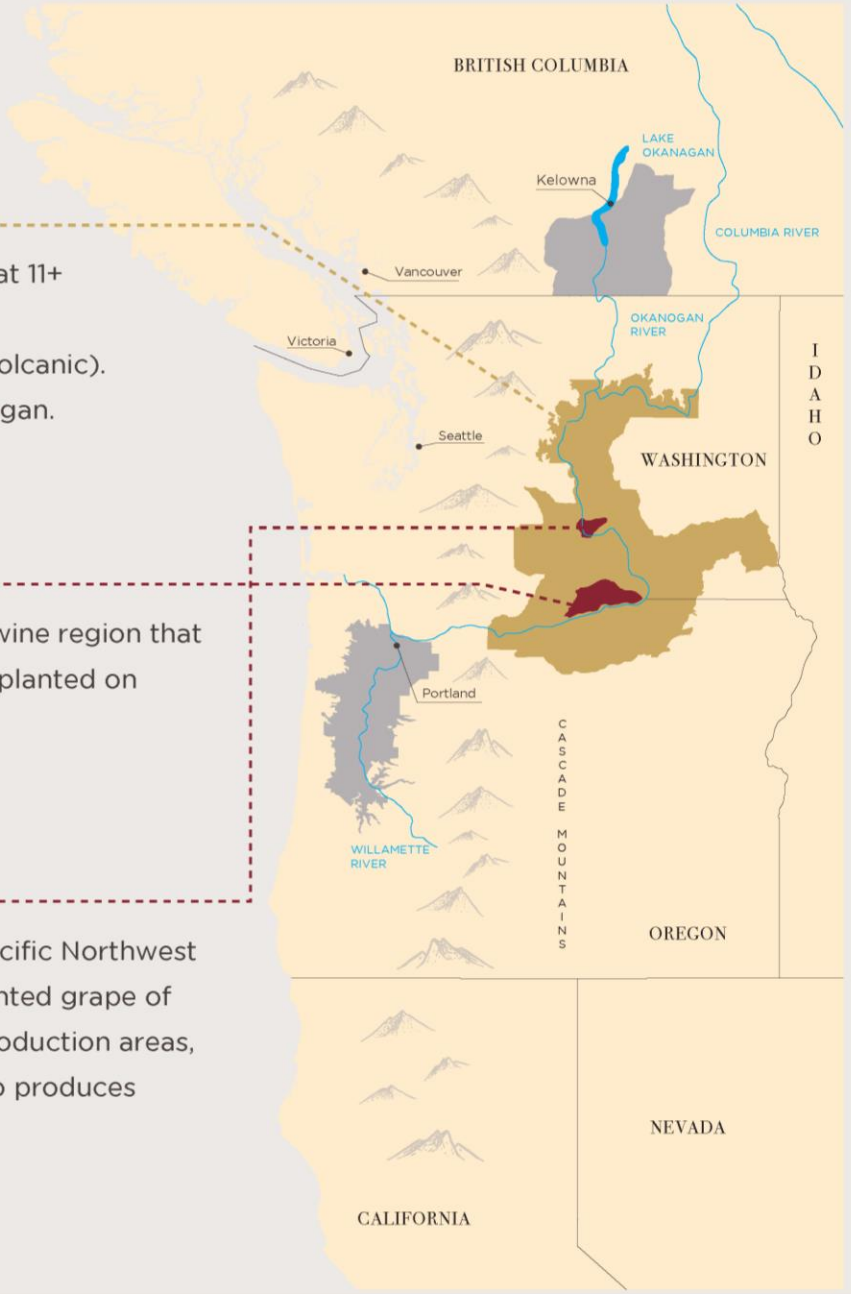
Encompassing more than a quarter of the state, the Columbia Valley is Washington's largest growing region at 11+ million acres. It is home to 99% of Washington's vinifera acreage. Located in south-eastern Washington and north-central Oregon. Its soils consist of overlaying gravel and slack water sediment with a basalt bedrock (volcanic). A rain shadow makes it an arid and semi-arid desert, ideal for grape growing – a great similarity to the Okanagan.

Horse Heaven Hills

Located in south-central Washington and part of the larger Columbia Valley, this AVA is a warm and windy wine region that is home to over a quarter of Washington's planted acreage. With over 665,000 acres planted in vine, mostly planted on south-facing slopes with extended sun exposure.

Wahluke Slope

Located within the larger Columbia Valley of Washington, the grapes are grown in a warm, dry part of the Pacific Northwest atop an alluvial fan. This area is predominantly known for its red grapes and wines made from their most planted grape of Merlot. The south-facing plateau is situated on a bend in the Columbia River. One of Washington's highest production areas, its 25 km of vineyards span from east to west, bordering the Sadie mountains on the northside. This AVA also produces plantings of Cabernet Sauvignon and Syrah.



Wine	Growing Region	Regional Info	Smell/Taste	Winemaking	Pairing	Price
Pinot Gris	· Oregon · Van Duzer Corridor AVA	Extreme winds funneled through a gap in the cascades	Bright Citrus Apple/Pear Fresh & refreshing	50% Stainless Steel 50% Neutral French Oak	Veggie wraps Chicken Piccata Halibut or Salmon	$32.00
Rosé 2025	· Oregon · Ribbon Ridge AVA	Ocean sedimentary soils, protected from Marine air	Watermelon, Peach, Lilac, mineral	Direct press for colour Stainless steel fermentation	Charcuterie, Roast Chicken, Salad with Olive & Goat Cheese	$29.99
Chardonnay	· Oregon · Chehalem Mountains AVA	Elevated slopes and cooling breezes from the Pacific Ocean	Lemon & white peach Apricot, honeycomb & toasted almond Bright &elegant finish	Aged in French oak Periodic bâtonnage added richness and depth	Flavourful cheeses like swiss fondue and gouda or French onion soup	$42.00
Pinot Noir	· Oregon · Ribbon Ridge AVA	Oceanic sedimentary soils; protected from Marine air	Black cherry, violet, earthy undertones, silky tannins	Clones include Pommard 5, Martini, Wadeswill & Archery	Wild mushroom risotto Duck with cranberry Balsamic reduction	$48.00
Syrah	· Washington State· Colombia Valley AVA	Sedimentary and volcanic soils, semi-arid desert climate	Blueberry, plume, violet and sage. Smooth, red crunchy fruits, cocoa & fresh cedar.	Aged in 30% new French oak and 70% neutral French oak for 16 months.	BBQ ribs, slow-roasted lamb, or smoky paprika vegetables, dark chocolate	$40.00
Merlot	· Washington State · Wahluke Slope AVA	South facing plateau with alluvial soils, warm and dry conditions	Black cherry and a mix of ripe red and darker fruits. Tones of anise & herbes de Provence	Aged in 25% new French oak, 75% neutral French oak	Pork tenderloin, umami-rich roast chicken, Pacific salmon or a side of Gruyère cheese	$37.00
Cabernet Franc	· Washington State · Colombia Valley AVA Wahluke Slope AVA	Warm and dry conditions, with mixed sedimentary, volcanic, and alluvial soils	Green coffee bean, spearmint, crunchy red fruit, rhubarb, and hints of cigar box . Raspberry, tart cherry, cranberry, & black currant	Aged in 40% new French oak and 60% neutral French oak for 16 months.	Herb-roasted chicken, pork tenderloin, duck confit, eggplant parmesan & ratatouille.	$45.00
Cabernet Sauvignon	· Washington State · Wahluke Slope AVA	South facing plateau with alluvial soils, warm and dry conditions	Ripe blackberry, and açaí with notes of vanilla and clove. Blueberry pie, cassis, and dark cherry	Aged in 30% new French oak and 70% neutral French oak for 16 months.	Ribeye, braised short ribs, grilled portobello mushrooms, or mushroom risotto. Bold cheeses like Gouda or blue cheese.	$45.00