2024
CABERNET FRANC

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:

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.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	6.12	3.63	1.1 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 40% new French oak and 60% neutral French oak for 16 months.

TASTING 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.

PAIRING NOTES:

Versatile and food-friendly, this wine is a great match for herb-roasted chicken, pork tenderloin with plum compote, or duck confit, with vegetarian standouts like eggplant parmesan and ratatouille.