2024
MERLOT
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 Merlot comes from vineyards set along a warm, windswept stretch of the Columbia River in Washington, on a south-facing slope of alluvial soils. Consistent heat, warm and dry growing conditions, and mature vines combine to produce fruit of remarkable depth and richness.

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

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 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.

PAIRING NOTES:

This age worthy wine pairs well with roasted pork tenderloin, umami-rich roast chicken, Pacific salmon or Gruyère cheese.

