QUAILS' GATE
Okanagan Valley

317 cases

Cellar through 2036.

QUAILSGATE.COM

OLD VINES FOCH RESERVE | 2024

Planted more than 50 years ago by Richard Stewart Jr., our mature Maréchal Foch vines allowed us to create one of the first robust reds in the Okanagan in 1990. Ever since, this complex wine with a profound intensity has gathered a loyal following due to its unique varietal history.

2024 VINTAGE

The 2024 vintage was unlike any in Quails' Gate history. Extreme winter cold caused significant vine losses throughout the Okanagan, dramatically shaping the season before the growing year had even begun. Only the hardiest varieties survived in sufficient quantities for harvest, including Marechal Foch and a small crop of Riesling. The resulting wines display impressive concentration, purity, and character, reflecting both the resilience of the vineyard and the extraordinary nature of a truly historic vintage.

WINEMAKING

Hand-harvested from our Estate Vineyard in West Kelowna, these old vines date back more than five decades and continue to deliver a bold, polished wine. Grapes were sorted and gently destemmed prior to being fermented for 12 days on skins. Aged for 16 months in a mixture of American oak and French oak.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14.0%	6.99 g/L	3.7	1.2 g/L

TASTING NOTES

Opens with an expressive bouquet of ripe blackberry, wild forest berries, and stewed rhubarb. As it evolves in the glass, complex layers of clove spice, toasted cedar, tobacco leaf, and freshly ground espresso emerge. The palate is smooth and full-bodied, offering concentrated dark fruit flavours and baked rhubarb, framed by notes of mocha, espresso, and sweet oak spice. Rich, earthy undertones and cedarwood nuances add depth and complexity, while supple tannins and a velvety texture carry through.

PERFECT PAIRING

An excellent match for slow-braised lamb, grilled bison, rib-eye steaks, or artisan BBQ sausages. Mushroom-based dishes such as wood-fired pizza or porcini risotto beautifully complement the wine's earthy complexity.