2024
SYRAH

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 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.

ALCOHOL	ACIDITY	pH	RESIDUAL SUGAR
14%	6.45	3.6	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 30% new French oak and 70% neutral French oak for 16 months.

TASTING 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.

PAIRING NOTES:

Perfectly suited for BBQ ribs, slow-roasted lamb, or smokey paprika vegetables, and equally enjoyable with dark chocolate to finish.

