



2025 Barrel Fermented Rosé

OKANAGAN VALLEY, BC VQA

Our inaugural vintage of Barrel Fermented Rosé is poised between old world texture and new world freshness, opening with aromas of peony and pomegranate. On the palate, tart Seville orange is balanced by a rounded texture, with crème fraiche and ripe Rainer cherry gracefully developing on the finish.

Winemaking Notes

Hand-harvested from from a single small block on the Quails' Gate estate from a slopeside vineyard in West Kelowna.

HARVEST: Hand-picked to ensure optimal quality and ripeness.

PROCESSING: Gently whole cluster pressed for a delicate light pink colour. The free-run juice was separated and cold-settled for 48 hours in stainless steel before going into neutral French oak barrels for fermentation.

BLENDING: 100% Pinot Noir – blend of clones 115, 114 and 165.

AGING: Following fermentation, the wine was aged for 6 months with some gentle lees stirring before blending and bottling.

PRODUCTION DETAILS:

Total Production: 300 cases

Oak Aging: 6 months

Oak Profile: Neutral French

Peak Drinking Window: 2026–2030

ALC: 12.5%

TA: 6.54

RS: 2.75

PH: 3.28



Translating Tradition

Ailm is a name rooted in heritage, inscribed in ancient Ogham script and drawn from the Irish Tree Language. It is associated with the pine—a symbol of resilience and strength—echoed in the solitary tree at the heart of our estate.

Chosen from select block of Pinot Noir on our West Kelowna property, this Burgundian-inspired Barrel Fermented Rosé balances expressive fruit character with texture from maturation in French oak barrique.

AILM
ESTATE