

**Quails' Gate Estate Winery****2006 Gewurztraminer
(Okanagan Valley)**

This is a delicious but atypical Gewürztraminer, remarkable for the tropical aromas and flavours rather than for spice. The wine was cold fermented in stainless steel, in four batches with cultured French and German yeasts. Winemaker Grant Stanley stopped the fermentation, leaving 10 grams of residual sugar. In his notes, he writes: "The wine is designed for early consumption while the fresh fruits and spices are most evident." Total production was 5,836 cases.

The fruity aromas (papaya, peach and spice) of this screwcap-sealed wine just explode from the glass. On the palate, the flavours present a fruit basket of peaches, mango, pear and lychee. The residual sugar fleshes out the texture, giving the wine a satisfying, juicy finish so well balanced that it hardly seems sweet. 88 points.

Reviewed July 15, 2007 by [John Schreiner](#).

THE WINE

Winery: [Quails' Gate Estate Winery](#)

Vintage: 2006

Wine: Gewurztraminer

Appellation: [Okanagan Valley](#)

Grape: [Gewurztraminer](#)

Price: \$16.99

THE REVIEWER**John Schreiner**

John Schreiner has been covering the wines of British Columbia for the past 30 years and has written 10 books on the wines of Canada and BC. He has judged at major competitions and is currently a panel member for the Lieutenant Governor's Awards of

Excellence in Wine. Both as a judge and as a wine critic, he approaches each wine not to find fault, but to find excellence. That he now finds the latter more often than the former testifies to the dramatic improvement shown by BC winemaking in the past decade.