

## Whitty Vineyard Gamay 2016

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	22.2 average
Alcohol Content	12.5%
Residual Sugar	3 grams - dry
Total Production	200 cases (12 x 750ml)

### TASTING NOTES

Precise and classic Gamay, with notes of fresh red berries and a touch of earthiness. On the palate, the acid brings out the flavours of crunchy red berries, with soft but young tannins adding to the structure. The finish is flavourful and refreshing.

Serve slightly chilled alongside charcuterie, pink-fleshed fish or fatty pork dishes. Will also hold up to dishes with mild spice from chili or fresh ground black pepper.

### WINEMAKING NOTES

The 2016 Whitty Vineyard Gamay is made up of 5 rows in our northeastern block that were harvested in early October, a full two weeks prior to the rest of the vineyard. Following an amazingly clean harvest, the grapes were crushed and destemmed and fermented in open top stainless steel tanks with regular punching down to extract colour and structure. After malolactic fermentation, the wine remained in stainless steel tanks until it was lightly fined and filtered prior to bottling in July 2017. The use of sulphur throughout the process was kept to the absolute minimum to ensure the purest expression of the exceptional early-picked fruit.

### VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost draught-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8<sup>th</sup> and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.