

## Gamay 2017

### Technical Information:

Alcohol Content	12.5%
Appellation	VQA Niagara Peninsula
Brix at Harvest	20.9°
Residual Sugar	5 grams (dry)
Total Production	2300 cases of 12
Varietal(s)	100% Gamay Noir
Vineyard(s)	Various Niagara Peninsula
Vinification	100% Stainless Steel



### TASTING NOTES

Another delicious Gamay, reconfirming this grape variety is arguably the most gulpable red grape in Ontario (and beyond). The nose is fruity with bright red berry notes, along with flowers and spice. Excellent depth and complexity on the palate with flavours of fresh raspberry, ample balancing acidity and a long finish with notes of spice. Will certainly reward those who cellar for the short-to-midterm but is drinking perfectly well on release. Serve lightly chilled so it feels cool in your mouth (13-15°C) and enjoy it with a range of flavourful every day favourites like pepperoni pizza, shepherd's pie, pasta Bolognese or veggie stir fry.

### WINEMAKING NOTES

Harvesting for each vineyard took place in late September and early October and the grapes were vinified separately. The grapes came in in near-perfect condition so minimal sorting was required. After crushing and de-stemming the grapes were moved to stainless steel fermenters where the primary fermentation took place over 3 weeks. After pressing, malolactic fermentation was completed in tank and the wines were kept separate until final blending and bottling in late May 2018.

### VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. 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.