

Gamay Noir 2016

Technical Information:

Alcohol Content	13.5%
Appellation	VQA Niagara Peninsula
Brix at Harvest	23.0°
Residual Sugar	3 grams (dry)
Total Production	2000 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 ripe red berry notes, along with earth and spice. Excellent depth and complexity on the palate with ample balancing acidity and a long finish. 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 May 2017.

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 8th 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.