

Gamay 2018

Technical Information:

Alcohol Content	12.5%
Appellation	VQA Niagara Peninsula
Brix at Harvest	21.2°
Residual Sugar	5 grams (dry)
Total Production	2500 cases of 12
Varietal(s)	100% Gamay Noir
Vineyard(s)	Select 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 black raspberry notes, along with licorice and black pepper. Excellent depth and complexity on the palate with flavours of black cherry, mushroom and leather with 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 were sorted both in the vineyard and on sorting table to ensure only the most pristine fruit entered the tank. 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 early June 2019.

VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.