

## Gamay Blanc de Noir 2017

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Gamay
Brix at Harvest	17.7°
Alcohol Content	12.5%
Residual Sugar	2 grams – 0 dosage
Total Production	733 cases of six and 60 magnums



### TASTING & FOOD NOTES

Fine bubbles in the glass. Fresh aromas of raspberry, maraschino cherry, cream and almonds. On the palate the mousse is fresh and persistent with flavours of berries and fresh dough with notes of minerality and refreshing acidity. The finish is long with lingering notes of cherry and tart acidity.

Enjoy this delicious Sparkling Gamay on it own or as the perfect complement to country pâté with wine soaked cherries.

Serve chilled at 5-8° C.

### WINEMAKING NOTES

Our first sparkling wine made entirely from Gamay, the fruit was hand-harvested in the first week of September 2017 from the first few rows of our Whitty Vineyard in Creek Shores. The grapes were transferred gently into the press and the free run juice was captured separately to preserve the elegant profile. Primary fermentation was kept cool and in 100% stainless steel. Malolactic fermentation was suppressed to keep the fresh fruit character in the wine. The secondary fermentation took place in bottle and the wine was aged sur lattes for a minimum of 12 months. After the lees was removed, winemaker Jean-Pierre Colas felt the wine was in perfect balance so decided to not add any sugar to the dosage resulting in a classically dry sparkling wine in the zero dosage style.

### 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.