

Gamay Sandstone Vineyard 2017

Technical Information:

Appellation	VQA Four Mile Creek
Vineyard(s)	Sandstone Vineyard
Grape Variety(ies)	100% Gamay
Brix at Harvest	21.6°
Alcohol Content	12.5 %
Residual Sugar	3 grams (dry)
Total Production	149 cases of 12



TASTING & FOOD NOTES

Bright garnet in the glass with intense aromas of baking spice, cherries and toast with a touch of earthiness and leather. Medium bodied with flavours of fresh cherries and oak with fine, ripe tannins, bright acidity and a refreshing but savoury finish.

Decant and serve in large Burgundy-style glasses, slightly cool (18-20°C). Excellent served alongside classic Bistro fare, grilled or roasted poultry and red meats, game, lightly smoked meats and semi-firm cheeses. Unlike many wines made from Gamay, this powerfully structured version will reward cellaring for up to 10 years with a cornucopia of new aromas and mellowed textures.

WINEMAKING NOTES

Sandstone is one of the top Gamay vineyards in the Niagara region if not the country. Planted in 1983 with a rare, old clone of Gamay, the Willms family manage this special vineyard with a minimal interventionist approach utilizing cover crops between rows, low yields and integrated pest management techniques. Four Mile Creek is one of the hottest, sunniest sub-appellations in Niagara. This combined with the dry, crumbly, Sandstone loam soils and old vines ensures serious ripeness and remarkable power in every bottle of our Sandstone Vineyard Gamay.

Hand-harvested in mid-October at an average of 21.6° brix. Crushed and destemmed before cold soak, fermentation and maceration in stainless steel over 14 days. Combination of free run and light press juices add both delicacy as well as colour and tannin extract to the wines. 100% malolactic fermentation with ageing in 25% second use and 75% third and fourth use French oak barrels for 12 months.

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.