

## Pinot Noir Gamay 2019

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	60% Pinot Noir 40% Gamay
Brix at Harvest	20.6°
Alcohol Content	12.5%
Residual Sugar	3 grams/litre – dry
Total Production	358 cases of 12

### TASTING NOTES

Our Pinot Noir Gamay 2019 is pale ruby in the glass with intense aromas of candied cherry from the Pinot Noir, black pepper and black berries from the Gamay, some notes of balsamic reduction and a touch of vanilla from the oak. On the palate, it is medium-bodied and supple, with flavours of cherry and mushroom and vanilla, with light, chalky tannins and balancing acidity. The finish is long and lingering with red fruit and more chalky tannins. Enjoy over the next 3 years with roast chicken and mushrooms, grilled pork chops or crispy skin salmon.

### WINEMAKING NOTES

Sourced from our own Whitty Vineyard in Creek Shores as well as some of our favourite growers in Niagara-on-the-Lake this is a classic Burgundian blend, in classic Burgundian style. After harvest in late September and early October, the grapes were crushed and destemmed before being transferred to a mix of open-top fermenters and larger stainless steel tanks for approximately 30 days of alcoholic fermentation on the skins with regular pigeage to gently extract tannin and colour. Following fermentation, the wine was pressed off the skins and the Pinot Noir was transferred to 1<sup>st</sup>, second and 3<sup>rd</sup> use French barriques for 6 months of ageing while the Gamay was returned to stainless steel tanks for further aging. Following this, the wine was blended and lightly fined and filtered before bottling in July 2020.

### VINTAGE NOTES

After a fairly cold winter, mild weather began in March but it was some time until real warm weather began, giving the growing season a slow and wet start. The summer was quite warm and allowed for full phenolic maturity in all varieties. Harvest started in the second week of September for sparkling and was quickly followed by early ripening whites such as Pinot Gris, followed by Chardonnay and Riesling at the end of September and early October. The temperatures were mild but a bit wet so Pinot Noir and Gamay were also harvested early October followed by Cabernet Franc in late October. There was a snow storm in mid November so yields were reduced on Cabernet Sauvignon which was harvested in late November. The quality of the grapes was very good to excellent with high acidity and concentrated flavours throughout the portfolio. Wines should have the capacity to age for the medium to long term.