



Gamay Noir Sandstone Vineyard 2015

Technical Information:

Appellation	VQA Four Mile Creek
Vineyard(s)	Sandstone Vineyard
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	22°
Alcohol Content	12.5 %
Residual Sugar	3.3 grams (dry)
Total Production	160 cases of 12x750ml, 48 magnums

TASTING & FOOD NOTES

The nose is bursting with complex layers of dark berry fruit and plum with well integrated oak and notes of leather and spice. On the palate it is both rich and fresh with fresh berry flavours, supple tannins and a spine of textbook Gamay acidity. The finish is long with notes of fresh fruit and a savoury, meaty edge with a light grip from the soft tannins

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 Noir, 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 late-October and early November at an average of 22 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 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm, sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high quality wines across the portfolio, though produced in extremely limited quantities.

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