



Gamay 2019

Technical Information:

Alcohol Content	12.5%
Appellation	VQA Niagara Peninsula
Brix at Harvest	20.9°
Residual Sugar	3 grams/Litre
Total Production	2515 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 complex with fruity aromas of black raspberry and black cherry, along with black pepper and stony minerality. Fresh and dry on the palate with flavours of black raspberry, cherry and black pepper with light tannins, balancing acidity and a long finish. 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 using different cap management techniques: pump over, push down and delestage. After pressing, malolactic fermentation was completed in tank and the wines were kept separate until final blending and bottling in June 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.

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