

Burger Blend Gamay Noir/Pinot Noir

Technical Information:

Appellation	VQA Ontario (NV)
Vineyard(s)	various
Grape Variety(ies)	67% Gamay Noir / 33% Pinot Noir
Brix at Harvest	20.3°
Alcohol Content	12.5%
Residual Sugar	4.9 grams/Litre (dry)



TASTING NOTES

The nose is fruity aromas of red raspberry, sour cherry, beetroot and stoney minerality. Fresh with vibrant fresh fruit on the palate with flavours of black and maraschino cherry, tart cranberry, licorice along with white mushroom and soft spice. Balancing acidity and light tannins.

Serve lightly chilled so it feels cool in your mouth (13-15°C) and enjoy it with a range of flavourful everyday favourites like burgers, beet and goat cheese pizza or BBQ lamb.

FOOD NOTES

For us, “burgers” evoke memories of backyard barbeques, of sunshine and warm evenings, of good food and laughter with friends and family. The goal of this wine was to produce a fruit-laden and refreshing red that represents excellent value and one that would bring out the best in your burger. A challenging task since the perfect burger can be a very personal and unique creation. Consider the traditional elements: the acidity of pickle, the sweetness of relish and ketchup and the spice of BBQ sauce and mustard. Our final combination for Burger Blend is a satisfying mix of ripe red berry, balanced with acidity and a smooth, round fruity mouthful that can be enjoyed alone or with your favourite summer backyard fare, burgers most certainly included! Respect your burger... serve it with Burger Blend!

WINEMAKING NOTES

The original 13th Street Burger Blend was produced in the late 90’s and was an eclectic mix of a wine which incorporated pretty much every red variety in the wineries stables. After a long hiatus we are pleased to announce Burger Blend is back! It is a combination of just two varieties: Gamay Noir and Pinot Noir – two of our most important red varieties.