



Maximum Intervention Gamay 2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% L. Viscek Vineyard
Varietal(s)	100% Gamay
Brix at Harvest	21.5°
Alcohol Content	12.5%
Residual Sugar	3 grams/Litre
Total Production	98 cases of 12
Other Notes	Vegan-Friendly

TASTING NOTES

Bright ruby in the glass with intense aromas of cranberries, red currants and forest moss. On the palate it is medium-bodied, ripe and juicy with flavours of red cherries and red currants with floral notes, a touch of green peppercorn and a chalky mouthfeel. The finish is refreshing and savoury, leaving you wanting another sip!

Serve chilled with a variety of fare from classic charcuterie and patés to roast chicken or salmon with mushroom sauce. Made for immediate consumption but will develop additional complexities with short to medium term aging.

WINEMAKING NOTES

Our first red wine in the Maximum Intervention family, sourced from our neighbour Lado Viscek's vineyard, a 50/50 blend of whole clusters and crushed Gamay. It was fermented in a small stainless steel tank. Pushdowns and pumpovers were done without aeration to prevent oxidation. The wine was kept in contact with the skins for four weeks before pressing. After another 6 months in stainless steel it was bottled with only a small amount of SO₂ added at bottling in June 2020.

VINTAGE NOTES

Winter of 2020 started with warmer than average temperatures from January through March followed by a cooler than average April. Bud break was in the second and third week of May. From thereon, temperatures increased and the summer months were above average temperatures with little precipitation, allowing for full phenolic development. Harvest remained dry and sunny with cool nights, important for maintaining acidity. There was little to no disease pressure, resulting in clean and ripe fruit. Harvest started in the second week of September with Pinot Noir, Chardonnay and Gamay for sparkling, followed quickly by aromatic whites and then later ripening whites. Gamay was the first red variety harvested in early-to-mid October followed closely by Pinot Noir and Merlot. Cabernet Franc and Cabernet Sauvignon were the last varieties to be harvested, taking place the last week of October through early November. Berry size was recognized to be smaller than previous years with an intense dark colour, suggesting the potential for increased concentration of flavour and colour extraction. The quality of the grapes was very good to excellent throughout the portfolio. Wines should have the capacity to age for the medium to long term.

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2R 6P9
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com