

Whitty Vineyard Gamay 2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	23.3°
Alcohol Content	13.0%
Residual Sugar	3 grams - dry
Total Production	290 cases of 12
Other Notes	Vegan Friendly



TASTING NOTES

Bright ruby in the glass with intense and complex aromas of red cherries, pepper, anise and clove with a touch of minerality. On the palate it is rich yet refreshing with juicy acidity, fine tannins and delicious notes of candied cherries and spice. The finish is long, silky and refreshing.

Enjoy now at cool room temperature with seared duck breast and cherry jus or roast chicken and wild mushrooms. Will also reward short-to-medium term cellaring.

WINEMAKING NOTES

Harvested in late September from our Whitty Vineyard in Creek Shores, the grapes were in nearly pristine condition so minimal sorting was required. The grapes were immediately crushed and destemmed and fermented in open top stainless steel tanks with regular punching down to extract colour and structure. After malolactic fermentation, the wine remained in stainless steel tanks until it was lightly fined and filtered prior to bottling in August 2021.

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.