

Gamay Vin Gris 2021

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	19.5°
Alcohol Content	12%
Residual Sugar	3.0 g/L
Total Production	925 cs of 12
Other notes	Certified Sustainable and Vegan Friendly



TASTING NOTES

Pale pink in the glass. The nose is fragrant with notes of wild strawberries, fresh cut orange, jalapeno pepper and wet stone. The palate is bright and refreshing with mouth-watering acidity and flavours of orange, lemon zest and minerality leading to a long, refreshing finish.

Drink well chilled on its own or with [Spring Pea and Pancetta Salad with a Creamy Dill Dressing](#).

WINEMAKING NOTES

From an early pick of our Whitty Vineyard in Creek Shores, our Vin Gris is the result of classic white wine-making techniques used on red grapes – full bunches put into the press, free run juice collected and a very soft pressing, resulting in just the faintest tint of pink. The wine was bottled in March 2022 following a light fining and filtration.

VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10th (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.