

Gamay Sandstone 2020

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% Whitty Vineyard
Grape Variety(ies)	100% Gamay
Brix at Harvest	23.3°
Alcohol Content	13.0 %
Residual Sugar	3 grams (dry)
Total Production	349 cases of 12



TASTING & FOOD NOTES

Bright ruby in the glass with aromas of black cherry, plum compote, vanilla and charred oak. Medium bodied with fine tannins and jammy flavours of black cherry, ripe raspberry and pomegranate with notes of sweet spice, red and black liquorice, vanilla bean and a peppery finish. Decant and serve in large Burgundy-style glasses, slightly cool (18-20°C). Excellent served alongside classic Bistro fare, grilled or roasted poultry and red meats, game, lightly smoked meats and semi-firm cheeses. Unlike many wines made from Gamay, this powerfully structured version will reward cellaring for up to 10 years with a cornucopia of new aromas and mellowed textures.

WINEMAKING NOTES

Sourced from our own Whitty Vineyard in Creek Shores, Sandstone, our top Gamay, is selected from new and seasoned French oak barrels after 14 months of ageing. The grapes were harvested in early October at an average of 23.3° brix. Crushed and destemmed before cold soak, followed by alcoholic fermentation and maceration in stainless steel over 30 days. After pressing, the wine was transferred to a selection of French oak barrels for malolactic fermentation and ageing for 12 months. The wine was lightly fined and filtered prior to bottling in February 2022.

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.

