

## Gamay 2020

### Technical Information:

Alcohol Content	13%
Appellation	VQA Niagara Peninsula
Brix at Harvest	23.3°
Residual Sugar	3 grams/Litre
Total Production	2200 cases of 12
Varietal(s)	100% Gamay Noir
Vineyard(s)	Select Niagara Peninsula
Vinification	100% Stainless Steel
Other Notes	Vegan - Friendly



### TASTING NOTES

Another delicious Gamay, reconfirming this grape variety is arguably the most gulpable red grape in Ontario (and beyond). The nose is complex with fruity aromas of black raspberry and black cherry, along with black pepper and stony minerality. Fresh and dry on the palate with flavours of black raspberry, cherry and black pepper with light tannins, balancing acidity and a long finish w. Will certainly reward those who cellar for the short-to-midterm but is drinking perfectly well on release. Serve lightly chilled so it feels cool in your mouth (13-15°C) and enjoy it with a range of flavourful every day favourites like pepperoni pizza, shepherd's pie, pasta Bolognese or veggie stir fry.

### WINEMAKING NOTES

Harvesting for each vineyard took place in mid-to-late September and early October and the grapes were vinified separately. The grapes were in pristine condition so minimal sorting was required. After crushing and de-stemming the grapes were moved to stainless steel fermenters where the primary fermentation took place over 3 weeks using different cap management techniques: pump over, push down and delestage. After pressing, malolactic fermentation was completed in tank and the wines were kept separate until final blending and bottling in June 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.

