

## Gamay Vin Gris 2022

### Technical Information:

Appellation	Niagara Peninsula
Vineyard(s)	Select Niagara Vineyards
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	19.°
Alcohol Content	12%
Residual Sugar	2.0 g/L
Total Production	555 cs of 12
Other notes	Certified Sustainable and Vegan Friendly



### TASTING NOTES

Pale pink in the glass. The nose is extremely tropical with notes of wild strawberries, lychee, white peach, crushed pink peppercorns and white cherry blossom. The palate is bright and refreshing with mouth-watering acidity and flavours of white and pink grapefruit, cantaloupe, guava and wild strawberries with lots of minerality leading to a long, refreshing finish. Pairs great with goat cheese, spicy Mexican, charcuterie or fresh salads

### WINEMAKING NOTES

Our Gamay 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 2023 following a light fining and filtration.

### VINTAGE NOTES

In 2022, a polar vortex swept through Niagara late January, leading to record lows in temperature. The cold persisted through much of the first quarter causing the growing season to be slightly delayed (Bud break recorded May 17<sup>th</sup>). Upon the arrival of spring, temperatures reverted to seasonal averages causing rapid growth within the vineyard. Conditions throughout the summer were warm and dry with little precipitation leading to full phenolic maturity across all varieties. Harvest began in early September with Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay in late September through early October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid-November concluding harvest. Conditions throughout harvest were favourable consisting mostly of dry, warm days and cool nights with little precipitation. Overall quality was good to excellent, but yields were very low.