

Gamay 2021

Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	100% Gamay
Brix at Harvest	19.5°
Residual Sugar	3.1 grams/Litre
Alcohol Content	12.5%
Total Production	1100 cases of 12
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 red raspberry, red cherry, fresh peony along with black pepper and stony minerality. Fresh with vibrant fresh fruit on the palate with flavours of tart red currant, fresh cranberry, sour cherry, pomegranate seeds and black pepper with light tannins, balancing acidity and a long finish. Serve lightly chilled so it feels cool in your mouth (13-15°C) and enjoy it with a range of flavourful everyday favourites like charcuterie, pizza with buffalo mozzarella, shepherd's pie, beets with goat cheese or pasta Bolognese

WINEMAKING NOTES

Harvesting for each vineyard took place in mid-to-late September and early October and the grapes were vinified separately. 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 February 2023.

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.