

# Gamay Vin Gris 2023

### **Technical Information:**

Appellation	Niagara Peninsula
Vineyard(s)	Select Niagara Vineyards
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	19.°
Alcohol Content	11.5%
Residual Sugar	2.0 g/L
Total Production	1000 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 strawberry, wild raspberry, white peach, and white cherry blossom. The palate is bright and refreshing with mouth-watering acidity and flavours of red grapefruit, basil sorbet, guava wild strawberries with lots of chalky minerality leading to a long, refreshing finish.

Pairs great with goat and sheep cheese with charcuterie, spicy Mexican and fish tacos, fresh asparagus and burrata 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 January 2024 following a light fining and filtration.

# **VINTAGE NOTES**

A mild winter, accompanied with warmer than warmer-than-average temperatures led to an early start to the growing season in 2023 (Bud break recorded May 5<sup>th</sup>). Conditions throughout the Spring and Summer were highly variable, a mix of extreme heat and cool spells with intermittent and isolated heavy rains caused a wide range of fruit maturity among most varieties. This led to a slightly delayed start to the 2023 harvest (3<sup>rd</sup> week of September. Two weeks later than 2022). Once harvest began, conditions were near perfect, consisting of mostly dry, warm days and cool nights with little precipitation. The first grapes to come into the cellar were Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay from late September through mid-October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid to late November concluding harvest.