



## Gamay Vin Gris 2024

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	Select Niagara Vineyards
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	22.3.°
Alcohol Content	12.5%
Residual Sugar	0.6 g/L
Total Production	860 cs of 12
Other notes	\Vegan Friendly



### TASTING NOTES

Pale pink in the glass. The nose is extremely tropical, with notes of wild strawberry, red 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 with warmer-than-average temperatures led to an early bud break (May 7<sup>th</sup>) in 2024. A light spring frost followed shortly after, causing a slight reduction in bud viability in specific varieties, reducing overall yield. Conditions throughout summer were favourable for canopy development and fruit maturity, consisting of above-average temperatures with little precipitation. Late August, the warm weather cooled off slightly, delaying what was expected to be an exceptionally early harvest. The first grapes to come into the cellar were Chardonnay for sparkling the second week of September, followed by early ripening whites such as Pinot Gris and Riesling. Harvest continued throughout October and November, with later ripening reds, ending with Cabernet Sauvignon in mid-November. The quality of the grapes was very good to excellent, with concentrated flavours and high colour development throughout the portfolio. Wines should have the capacity to age for the medium to long term. Comparable to the 2020 vintage.*

**13<sup>th</sup> Street Winery**

1776 Fourth Avenue · St Catharines ON L2R 6P9  
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com