



ROAD 13



2020 GAMAY NOIR

FIELD REPORT

A mild March sparked an early bud break in 2020. Although the season got an early start, a cool spring and rainy June slowed growth in the vineyards. The summer was very hot and dry leading into a warmer than normal ripening season in September and October. This warm fall weather extended the ripening and balanced the acidity in the grapes resulting in amazing fruit quality and flavour profiles.

WINEMAKER'S NOTES

Hand-harvested Gamay Noir grapes from our two estate vineyards were hand-sorted and gently destemmed, placed into small-batch fermenters, covered with dry ice and sealed for 5 days to allow "Carbonic Maceration" to begin. After 5 days, the fermenters are opened and traditional fermentation takes place. The wine was left on skins for 20 days before being pressed off skins to tank. The wine was aged in neutral 300L French Oak barrels for 6 months before final blending, racking and bottling.

TASTING NOTES

Hip Hip Hooray! Three cheers of Gamay! This beautiful, balanced wine is all ripe wild strawberry, red cherry, and cherry preserves on the nose with just a hint of pastry spices. The palate brings more strawberry and red cherry with a splash of raspberry pastry on the finish.

PERFECT PAIRINGS

Duck Confit, cedar-plank salmon filets, roast chicken, pulled pork, BLT sandwiches, Coq au Vin (vegetarian versions are great too!), turkey burgers, salmon kabobs, grilled vegetables, turkey dinner.

BLEND

100% GAMAY

CHEMISTRY

PH 3.54 TA 5.8 G/L
ALC 12.0% RS 0.5 G/L

PRODUCTION

BOTTLED MAY 2021
278 CASES
SKU 144835