



GAMAY 2022

Tasting Notes

This light bodied wine packs a punch with plum, red and black cherry on the nose. The palate is dry, fresh and juicy, crisp acidity and flavours of sour cherry, concord grapes, cherry and blackberry with cranberry and light pepper on an earthy finish. This wine pairs well with a patio and a pizza.

Vineyard Notes

Our Gamay is exclusively grown at our Hardman vineyard located on an inclined slope facing southwest toward the lake. This location collects intense sunlight off of the lake in the afternoons and evenings, allowing the grapes to completely ripen. Gamay needs a balanced crop in order to ripen properly, as a result, we thin these vines heavily to achieve a balanced crop.

Winemaker Notes

Picked on October 24 to ensure a good balance of sugars and bright acidity, the Gamay was then destemmed and cold soaked outside for 6 days. Once moved into the warmth of the cellar it took 9 days to complete fermentation. The wine was gently pressed off the skins and placed in old barrels for malolactic conversion. Our Gamay then aged 8 months before being bottled.



WINE SPECS

VINTAGE: 2022

VARIETAL: Gamay Noir

APPELLATION: Naramata Bench

HARVEST DATE: October 24, 2022

CASES PRODUCED: 536

RESIDUAL SUGAR: 1.1 g/L

ACID: 7.1 g/L

ALCOHOL: 13.0 %