# 2020

# LAUNDRY VINEYARD GAMAY

# **VINEYARD NOTES**

Variety: Gamay

Appellation: VQA Niagara Peninsula

Brix at Harvest: 21.8°

# WINEMAKING NOTES

Hand-harvested on Sept 30, 2020. This wine underwent similar winemaking methods to our 2020 Triomphe Gamay with 33% whole clusters in the ferment and 14 days on skins before pressing and aging for 10 months in oak barrels. The barrels that best represented the Laundry vineyard were selected to create this single vineyard wine.

Alcohol:	13.0%
Titratable Acidity:	7.0 g/L
рН:	3.3
Residual Sugar:	3 g/L
Closure:	Screwcap



# **TASTING NOTES**

A slightly bigger and bolder take on Gamay. This wine shows red currants, black raspberries and cherry cola on the nose. With refreshing acidity and more juicy fruit on the palate, this round wine goes out with a tangy, peppery finish. Try with vegetable ratatouilles or roast chicken.

