

BLUE MOUNTAIN

Vineyard and Cellars



Gamay Noir 2016

Appellation:	Okanagan Valley
Blend:	100% Gamay Noir
Alcohol by Vol:	13%
MLF:	100%
CSPC:	389882
Harvest Dates:	September 9th - September 16th
Date Bottled:	October 2017
Price:	\$23.00

Viticulture

- 9 - 27 year old vines with a blend of two clones.
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated and higher quality grape.

Vinification

- Fruit was hand harvested and sorted before destemming into open top fermenters.
- 20 day maceration period, with combination of pump overs and a select number of punch downs.
- Natural cold soak, fermented with native yeast.
- Drained and pressed off skins 4-5 days post fermentation.
- 12 months in 4 year old French oak barrels, aging on fine lees
- Malolactic fermentation occurs in spring/summer of the following year.
- Racked, blended and bottled after harvest Oct 2017.

Winemaker Notes

Due to ideal ripening conditions the 2016 Gamay Noir displays good acidity and juicy cassis flavours, with notes of blackberry and a long, spicy finish. Its balanced structure will allow the wine to age for 4 to 6 years.