GAMAY NOIR 2018

VINEYARDS
APPELLATION: Okanagan Valley
CLONAL SELECTION: 358, 509 and 789
VINE AGE: 11-29 year old vines

HARVEST
DATE: September 5th-14th, 2018

VITICULTURE
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated, higher quality grape.

VINIFICATION
- All fruit was hand-harvested and sorted before destemming into open-top fermenters.
- 18 day maceration period, with pump-overs only.
- Natural cold-soak, fermented with yeasts native to the vineyard site.
- Drained and pressed off skins 4-5 days post fermentation.
- 12 months in 4 year-old 228L and 500L French oak barrels, aging on fine lees.
- Malolactic fermentation occurred in the spring/summer of 2019.
- Racked, blended and bottled after harvest, in November 2019.

WINEMAKER NOTES
- Red fruits, blackberry, spice. Good acidity

DATE BOTTLED: November 2019
BLEND: 100% Gamay Noir
ALCOHOL: 12.5%
MLF: 100%
PRICE: $30.00
RELEASE DATE: March 2020
AGING: 4 to 6 years
CSPC: 389882