

Certified Sustainable wines proudly crafted at our family-run winery on the Beamsville Bench since 1998

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2019 Farmstead Gamay

VQA Niagara Peninsula



Impressions:

Aromas tell of Niagara orchard fruits: juicy cherry and plum, plus cranberry and inferences of vanilla and white pepper. Flavours are open, fresh and fruity, offering cherry, blueberry, raspberry and spice.

Serving suggestions:

Near 14 ° C with grilled sandwiches or charcuterie.

When to drink: now to 2023.

Harvest:

Gamay clusters were sourced from Niagara-on-the-Lake and Twenty Mile Bench sites as grape sugars averaged 20.3 ° Brix.

Vinification:

Two portions were co-fermented; most of the grapes were crushed, but almost 20 % were retained in whole clusters. After primary fermentation and malolactic conversion in stainless steel, 32.5 %, was aged for seven months in neutral oak, while the remainder rested in stainless steel. The wine was bottled in May and June 2020.

Alcohol:

12.0 %

Titrateable Acidity:

7.6 grams per Litre

Residual Sugar:

3.0 grams per Litre

pH:

3.49

