2025 Gamay

VQA Niagara Peninsula

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ESTATE WINERY

Tasting Notes

This Gamay was produced with an emphasis on fruit and freshness. In the glass, the notes of anise, raspberry and plum comes to the forefront on the nose and complements the good seam of acidity on the finish. This is a light bodied wine that is similar to a Pinot Noir in style. Serve slightly chilled and enjoy!

Winemaking Notes

Sourced from two separate blocks of Gamay, the grapes were all hand picked and underwent a cold soak before a traditional red wine fermentation. Pressed straight to barrel for a short period before being blended. Aged for 4 months in Neutral Oak, and further aged for 2 months before bottling.

Food Pairings

Gamay is one of the most versatile red wines. It is light enough to pair with salmon, turkey and pork. It is also the perfect pizza wine and pairs well with a variety of different pasta dishes, cured meats and cheese.

Award: 92pts, Wine Align

Varietal Composition: 100% Gamay
Appellation: VQA Niagara Peninsula
Cooperage: Aged in neutral oak barrels
Alcohol: 12.4%
Residual Sugar: 0.5 g/l



LCBO #: +55548
Retail: $21.65

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