



2018 GAMAY



VINEYARDS

The grapes for this wine come from three Cawston vineyards. In one of the most picturesque vineyards in British Columbia, Antonio and Carmela Celentano grow a small amount of Gamay that they sell to us. The vineyard sits on the Cawston Bench just a 5 minute walk from our winery. It was planted in

1999. The Mutch Vineyard is located right below us on the valley floor just a 5 minute walk from the winery. It was planted in 2010. We farm this property. There is also a small portion of Gamay from our inaugural crop from this block at our Home Vineyard.

SOILS

Celentano Vineyard soils are typical Stemwinder classification with angular granite shale found on the surface throughout the vineyard. The Mutch Vineyard has slightly richer and deeper soils on top of river rock and gravel. The Home Vineyard is 2-3 feet of sandy loam on top of endless gravel and round river rock.

WINEMAKING

The grapes were hand harvested and then destemmed and lightly crushed to ferment in open top fermenters. The wine was hand punched 2 times daily to extract colour. As soon as the wine was fermented to dryness, it was gently pressed into older French oak barrels. The wine was bottled unfiltered and unfined in March. Minimal SO₂ used. The style is fresh and fruit forward with bright acidity. Serve slightly chilled.

Harvest: September 1, 10 and 25th 2018

Brix: 21.0

TA: 9.55 g/l

pH: 3.35

Alcohol: 11.8%

