

## Burger Blend Gamay Noir/Pinot Noir 2016

### Technical Information:

Appellation	VQA Niagara Peninsula
Vineyard(s)	various
Grape Variety(ies)	70% Gamay Noir / 29% Pinot Noir / 1% Merlot
Brix at Harvest	22°
Alcohol Content	13.0%
Residual Sugar	8 grams (dry)



### TASTING & FOOD NOTES

For us, “burgers” evoke memories of backyard barbeques, of sunshine and warm evenings, of good food and laughter with friends and family. The goal of this wine was to produce a fruit-laden and refreshing red that represents excellent value and one that would bring out the best in your burger. A challenging task since the perfect burger can be a very personal and unique creation. Consider the traditional elements: the acidity of pickle, the sweetness of relish and ketchup and the spice of BBQ sauce and mustard. Our final combination for Burger Blend is a satisfying mix of ripe red berry, balanced with acidity and a smooth, round fruity mouthful that can be enjoyed alone or with your favourite summer backyard fare, burgers most certainly included! Respect your burger... serve it with Burger Blend!

### WINEMAKING NOTES

The original 13<sup>th</sup> Street Burger Blend was produced in the late 90’s and was an eclectic mix of a wine which incorporated pretty much every red variety in the wineries stables. After a long hiatus we are pleased to announce Burger Blend is back! The 2016 is primarily a combination of just two varieties: Gamay Noir and Pinot Noir – two of our most important red varietals.

### VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost draught-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8<sup>th</sup> and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.