

# 13<sup>th</sup>

STREET  
WINERY

## Gamay Noir 2015

### Technical Information:

Alcohol Content	13%
Appellation	VQA Niagara Peninsula
Brix at Harvest	21.0°
Residual Sugar	5 grams (dry)
Total Production	805 cases of 12
Varietal(s)	100% Gamay Noir
Vineyard(s)	Sandstone and Whitty Vineyards
Vinification	100% Stainless Steel



### TASTING NOTES

Another delicious Gamay, reconfirming this grape variety is arguably the most gulpable red grape in Ontario (and beyond). The nose shows off the ripe red berry and spice notes so typical of this bottling. Excellent depth and complexity on the palate with ample balancing acidity and a long finish. Will certainly reward those who cellar for the short-to-mid-term but is drinking perfectly well on release. Serve lightly chilled so it feels cool in your mouth (13-15°C) and enjoy it with a range of flavourful every day favourites like pepperoni pizza, shepherd's pie, pasta Bolognese or veggie stir fry.

### WINEMAKING NOTES

Hand harvesting for each vineyard took place in late September and early October and the grapes were vinified separately. The grapes were hand-sorted on shaker tables to ensure grapes were clean and sound. After crushing and de-stemming the grapes were moved to stainless steel fermenters where the primary fermentation took place over 3 weeks. After pressing, malolactic fermentation was completed in tank and the wines were kept separate until blending and bottling in May 2016.

### VINTAGE NOTES

The winter of 2014/2015 can best be described as extreme with some of the coldest prolonged periods on record throughout the Niagara Peninsula, damaging buds across varieties leading to a naturally low yield for the 2015 vintage. The cold lasted well into early spring which led to a relatively late bud-burst. Luckily once the summer finally started it was warm, sunny and relatively dry. The beautiful weather lasted well into the fall, allowing for even ripening across all varieties. With the naturally low yields from the winter cold, the wines from the vintage show great concentration and varietal correctness, with typical Niagara acidity and freshness, leading to very high quality wines across the portfolio, though produced in extremely limited quantities.

**13<sup>th</sup> Street Winery**

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