



STREET
WINERY

Gamay Noir Sandstone Vineyard 2013

Technical Information:

Appellation	VQA Four Mile Creek
Vineyard(s)	Sandstone Vineyard
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	23.5°
Alcohol Content	13.5 %
Residual Sugar	4.0 grams (dry)
Total Production	200 cases



TASTING & FOOD NOTES

Serve now in larger Burgundy-style balloon glasses, slightly cool (18-20°C). Feel free to decant if you wish or enjoy the wine as it evolves in your glass. Excellent served alongside classic, high quality Bistro fare, grilled or roasted poultry and red meats, lightly smoked meats and semi-firm cheeses. Unlike many wines made from Gamay, this powerfully structured version will reward cellaring for up to 10 years with a cornucopia of new aromas and mellowed textures.

WINEMAKING NOTES

Sandstone is one of the top Gamay vineyards in the Niagara region if not the country. Planted in 1983 with a rare, old clone of Gamay Noir, the Willms family manage this special vineyard with a minimal interventionist approach utilizing cover crops between rows, low yields and integrated pest management techniques. Drip irrigation systems were installed after severe drought conditions in the 2007 vintage but water is only used now for new vines and in very severe weather conditions. Four Mile Creek is one of the hottest, sunniest sub-appellations in Niagara. This combined with the dry, crumbly, Sandstone loam soils and old vines ensures serious ripeness and remarkable power in every bottle of our Sandstone Vineyard Gamay.

Hand-harvested in late-October and early November at an average of 23.5 brix. Crushed and destemmed before cold soak, fermentation and maceration in stainless steel over 14 days. Combination of free run and light press juices add both delicacy as well as colour and tannin extract to the wines. 100% malolactic fermentation with ageing in 25% second use and 75% third and fourth use French oak barrels for 12 months.

VINTAGE NOTES

2013 in Niagara provided average sunshine and precipitation. With rain falling quite regularly during the early fall, growers were forced to choose early picking to avoid damage from humidity and rot or gamble and hope the sun returned later in the autumn so the grapes would be dry, riper and sweeter. As it turned out, those hardy varieties that could tolerate damp conditions fared very well if they were

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com

The logo features the number '13' in a large, elegant, black script font, with a 'th' in a smaller, similar script font to its upper right. This central text is flanked by two thick, solid black horizontal bars, one on the left and one on the right, extending outwards from the '13'.

STREET
WINERY

allowed to hang later into October and November. The range of wines is excellent, but due diligence is required in order to select the truly great Niagara wines from the simple, average ones.

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com