

# 13<sup>th</sup>

STREET  
WINERY

## Gamay Noir Sandstone Vineyard 2014

### Technical Information:

Appellation	VQA Four Mile Creek
Vineyard(s)	Sandstone Vineyard
Grape Variety(ies)	100% Gamay Noir
Brix at Harvest	22.1°
Alcohol Content	13 %
Residual Sugar	4.0 grams (dry)
Total Production	325 cases



### TASTING & FOOD NOTES

The nose is bursting with complex layers of red and black fruit with a note of spice and lightly toasted oak. On the palate it is both rich and fresh with fresh berry flavours, supple tannins and a spine of textbook Gamay acidity. The finish is long with notes of fresh fruit and a savoury, meaty edge with a light grip from the soft tannins

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 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 22 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

After a difficult winter with lower than average temperatures, we were happy to see the sun arrive in May, even if a little later than normal. Higher than average rain in June and July forced us to ensure lower yields to speed up ripening and very careful canopy management. August was warm and sunny and the good weather continued into September and October which ultimately meant high quality, elegant wines from our main varieties. All harvesting decisions were made based on pressure from humidity and overall phenolic, flavour and sugar ripeness and in classic Jean Pierre Colas style, harvest dates were pushed as late as possible to ensure maximum quality ensued.

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