

CATTAIL CREEK

FAMILY ESTATE WINERY

Simply making great wine...

ESTATE SERIES GAMAY NOIR 2013

VQA Niagara on the Lake

THE VINEYARD

Weather conditions during the 2013 season were quite variable, but on average, the temperatures were close to normal and precipitation ranged from normal to a bit wetter than normal.

Spring was cool and wet ending with some isolated late frosts before moving quickly into hot weather. June and July were both warm, with humid periods and stormy conditions appearing often. After a wet mid-summer, August brought more stable weather, warm to normal temperatures and less rain. The grapes ripened more or less on schedule.

September was a pleasant, dry month which set the stage for harvest. Temperatures through September and October were slightly higher than normal but October was wet with higher than normal daytime temperatures and a higher than usual diurnal shift between daily highs and night time lows.

Made from 100% Gamay Noir which were harvested on October 21, 2013 from the Cattail

Creek Vineyard. The vineyard the vines were bunch thinned throughout the growing season in order to reduce the crop load for each vine and the leaves surrounding the fruit was selectively removed to prevent shading, while ensuring to maintain enough leaves to maximize sugar production and the ripening of the grapes.

THE WINERY

The grapes were approximately destemmed and gently crushed before being transferred into small fermentation vessels for skin contact and fermentation. The grapes remained on the skins for 19 days during which the skins were manually punched down 3 times per day. Once primary fermentation was completed and the caps dropped, the must was pressed and the wine transferred into stainless steel tanks for 3 days of settling after which 67% was racked into 2 year old 225L French oak barrels where it underwent malolactic fermentation aged for 4 months. The remainder of the wine was aged in stainless steel tanks. Once ageing was complete, the barrels were blended with the tank and bottled on May 14, 2014.

THE WINE

A wonderfully versatile red wine filled with aromas and flavours of black cherries, plums, raspberries. The soft oak aging adds complexity while contributing a delightful spiciness to the wine. Lots of allspice intermingles with freshly ground black pepper. This is a light-bodied red wine with very subtle tannins making it a great wine to serve on its own or with salmon, tuna, barbecued meats, pizza, hamburgers, soft cheeses or roast turkey. Serve cellar temperature or lightly chilled.

Alcohol: 12.0%

Residual Sugar: 14.0 g/L

Case Production: 109 cases

Brix: 20.2°

Retail Price: \$16.95

Licensee Price: \$14.82

Availability: Winery Only