



*farm*

2018  
GAMAY

Red Wine / Vin Rouge

12.5% alc./vol. OKANAGAN VALLEY

750 mL

Product of Canada / Produit du Canada

## VARIETALS

### Gamay Noir 100%

Deep Roots Vineyard, Naramata Bench  
(clone 509)

## TECHNICAL INFO

pH 3.25

Total Acidity 8.03 g/L

Residual Sugar 1.48 g/L

Alcohol 12.5%

Product +38877

Production 209 cases

## THE WINE

We work with Gamay because we feel that it naturally excels in the cool climate desert of south-central British Columbia. The superiority of the Burgundian varietals to our terroir is undeniable, but of equal importance is their compatibility with the cuisine of the Pacific Northwest. This Gamay is rich, dark, meaty and savoury, reminiscent of the great Cru Beaujolais of Morgon and Moulin-a-Vent. It is from a single vineyard site on the clay banks of the Naramata Bench. This wine is a great example of low-cropped Gamay grown on the right site. It demonstrates the true potential of Gamay in the Okanagan.

## 2018 VINTAGE

2018 was a far more “normal” growing season for the Okanagan Valley after the string of early, hot vintages from 2013-2016. The winter was extremely snowy and early spring was wet, supplying the vineyards with a good soaking and filling up the water table. A warm April had bud break occurring in the last days of April and first week of May for most varieties. Mid-May was hot and dry with flowering occurring in early June. The beginning of June was wet, followed by some heat which produced a full vineyard canopy by mid-June. This resulted in our vineyard crew earnestly working to keep up with canopy growth, suckering and shoot positioning, which all happened at the same time. Early July was a bit wet, coupled with alarming heat following from mid-July on. We left all shoots to create a heavier crop to retard the potential for early sugar ripeness (as we had had success with in the past hot and early vintages). Once the fruit set, we left more than usual to ripen. Intense lightening storms occurred in mid-July and started forest fires around the province. Smoky skies continued through July and all of August before returning to drastically cooler temperatures in early September. Veraison occurred in the first week of August and ripening was gradual throughout the rest of the summer. The thick smoke provided a UV blanket over the valley, slowing the ripening that threatened to speed ahead in July. On September 22nd, with ripeness slowing down, our first pick was for our bubble and un-oaked Chardonnay. The cool, wet weather proceeded right through September into early October. We had great hang time for phenolic development with the rest of our varieties mainly coming in mid-October. All of our tonnage was completely picked by October 22nd and vinified by mid-November. Despite an intensely hot summer, we saw low pH and lower brix than previous vintages demonstrating that 2018 will express a cooler vintage profile. Overall, expect more freshness, minerality, and fantastic natural balance.

## VINIFICATION

The grapes are grown on a western facing slope on a clay dominated site. They were hand-picked and a sorting table was utilized to select only the best fruit. A portion of the fruit was selected for crushing and de-stemming and then fermented in small open top 500L fermenters. Our red fermentation technique revolves around small lots, which allows for complexity with yeast strain selection, temperature control, gentle handling of fruit, and ease of punch downs. This style of red fermentation allows us to preserve fresh fruit character. The grapes soaked on their skins for five days before being inoculated with a variety of yeasts, then fermented at low temperature for six days. After allowing a few days to settle, the grapes were gently pressed off the skins - still keeping the different yeast strains separate - and racked to stainless steel to further clarify the wine. We then used a combination of 860L, 500L and 225L barrels for a mix of flavour profiles. Our barrel program combines Allier and Vosges oak from Burgundian coopers Billon, Damy and Mercier. Our 2018 Gamay was aged for 7 months on its fine lees in a mix of new barriques, first-fill puncheons and double puncheon with the balance being raised in neutral barrique. The wine was then cross-flow filtered in order to gently focus the layers of the wine. We chose a Stelvin closure for this fresh Gamay to best preserve its lively characteristics. The 2018 Gamay was aged for nine months in bottle before release.

## TASTING NOTE

Aromas of tamarind and white pepper are followed by a sanguine savouriness and flavours of sage, coffee, and raspberry. The tannin structure is quite fine in this vintage, finishing with juicy fruitiness. This wine pairs beautifully with grilled lamb and game meats, smoked salmon, mushrooms, charcuterie, or Japanese influenced dishes with nori and soy.