



2018 Gamay Noir

A.B.V 12.0%

R.S. 1.5 g/l

T.A. 6.4 g/l

SOURCE 70% Wiens Family Farms / 30% Jim Poole Vineyard

HARVEST Wiens Family Farms – September 28th, 2018
Jim Poole Vineyard – October 3rd, 2018

FERMENTATION Ambient Fermentation in Clay Amphora

ESTIMATED PEAK 2023-2028

SERVE 18°C

WINEMAKER'S NOTES Whole cluster carbonic fermentation for 10 days, after 10 days we started pumping over twice a day for another 10 days in stainless steel tanks. Next, the tank was drained, and the clusters were de-stemmed, and were added to the fermenting must again to macerate for 10 more days. After pressing, the wine was aged in terra cotta for 5 months.

SOMMELIER'S NOTES Another aromatic bomb. Whole-cluster fermentation is really allowing us to explore the potential of the smells on offer from each grape. Cherry, strawberry, raspberry and red licorice candy. Close your eyes and think of nibs. The palate is dry, and extremely fresh. You need something salty for this wine. Find your favourite pub and order some buffalo wings to-go.

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