



Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH
Gamay	Oct 24	19.7°	8.8	3.22

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
12.7%	7.1	3.53	<2.0 g/L	148 cases

The 2021 growing season and harvest was not without challenges but since this variety ripens relatively early compared with the latest red varieties, we were able to harvest beautifully ripe grapes with minor sorting in the vineyard to remove small amounts of substandard berries. In the end this Gamay is bright ruby-coloured, fruit forward, and spicy-peppery.

Although blending and creation of happy symbiotic assembled wines from several varieties is a clear desire for us, and that is why in the 2020 vintage we used all of the Gamay in the Wending South blend, it is also often that we want the singular attributes of a wine like this to shine alone.

To shine alone, Gamay needs to exhibit more than simple fruit. For too long, the ancestral home in Beaujolais, France was a high-volume cash cow for cheap but “gulpable” wines. This was when vines were pushed to produce maximum crops but as these vigneron knew from their traditions, when vine yields are restricted and ripening is prolonged, then marvelous things develop in the grapes that translate into wines of interest. Beaujolais has rediscovered and recovered a reputation for excellence with Gamay wines but along that path, Niagara has made a parallel journey towards excellence with this grape variety. Our estate vines are older, dating from the mid 1990’s and offer a great resource for us to show you the attraction for this grape, this wine.

From that critical starting point in the vineyard, it is our experience that Gamay may be fermented using destemmed and crushed berries (as would be usual), but with the inclusion of some whole clusters in

the fermentation. In this case, and by measured weights, we have used 23% whole clusters. The slower release of juices from whole berries and the inclusion of some woody stems, increases both the fruitiness and the tannin structure of Gamay wines.

Often rushed to market within months (sometimes even brief weeks for a nouveau style), Gamay wines can be matured and benefit greatly by élevage and in this case, the use of older French and American oak barrels fulfills that role. So, for 18 to 20 months, this wine has been matured in the less impactful older barrels. This is the Wending Home way; slow, purposeful, and always with enjoyment in mind.

Gamay wines are often considered as “drink now” wines, although when made according to the care and intentions described, Gamay makes a beautiful medium bodied wine that preserves the best characters for years, perhaps 5 or more years from vintage. The bright acidity and low tannins make food combinations with vegetarian fare like summer ratatouille, grilled root vegetables, beans and greens, and many other savory yet lighter dishes to be remarkably complimentary.