



Harvest Specifications

Grape variety	Harvest Date	Brix	Titrateable Acidity g/L	pH
Gamay	Oct 17	19.7°	10.8	3.13

Wine Analysis

Alcohol %vol.	Titrateable Acidity g/L	pH	Residual Sugar g/L	Production
12.5%	7.1	3.36	<2.0 g/L	131 cases

The 2023 growing season at Wending Home, located in the Creek Shores sub-appellation of the Niagara Peninsula, started with a beautiful spring after a winter that did not cause any cold weather issues as the previous winter of 2022 had. In our vineyard, we were still in a recuperation mode after the particularly bitter winter of 2022 that caused us to have no crop in 2022. The vines needed to be babied and were only allowed to carry a very small crop.

But 2023 was not without challenges with highly volatile conditions that often brought big rainfalls, heat, and stifling humidity in the summer. But as a winemaker, we know that the fall is often the lynchpin to the ultimate quality, and the fall of 2023 was nearly perfect. Warm days, cool nights, dry, and extended well into November, these are perfect conditions. Gamay ripens in mid-season and was harvested Oct 17 with grapes that had good phenolic ripeness. With hand harvesting and only minor sorting in the vineyard we were able to include about 25% whole clusters in the fermentation of the grapes. The slower release of juices from whole berries and the inclusion of some woody stems, increases both the bright red-fruit character and the tannin structure of Gamay wines. In the end this Gamay is bright ruby-coloured, fruit forward, and spicy-peppery with a 'fall leaf' forest floor complexity.

To shine alone, Gamay needs to exhibit more than simple fruit. For too long, Gamay was seen only as a source for "gulpable" lightweight wines. This happens when vines are pushed to produced large crops but vignerons know that when vine yields are restricted and ripening is prolonged, and proper élevage is provided to the wine, then marvelous things develop in the grapes that translate into wines of interest.

This wine was matured in middle-aged 500 L French oak puncheons from coopers in Burgundy, France, allowing very limited oak flavour contributions. Niagara has made a 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.

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 to 8 or sometimes even more years from vintage. The bright acidity and lower 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.