



## 2021 GAMAY NOIR 'DROIT' \$21.95

St. David's Bench Vineyard | VQA — St David's Bench

LCBO #346742

### Winemaker's Notes

In the early '80s Paul was doing routine inspections in the vineyard and noticed a single Gamay Noir vine growing straight up and taller than the others in the block. He was interested in the potential of this vine so we took cuttings and propagated the vine and eventually made wine from these specific grapes. The wine did have some of the classic Gamay characteristics, cherry flavours and a medium body style, but there was also a layer of complexity that was a pleasant surprise.

Gamay 'Droit' also has warm spicy notes and a hint of smokiness that is quite lovely. It is also higher in alcohol making it more mid-weight in style. The wine was different enough from standard Gamay that we thought we actually had a different clone on our hands. Once the genetic testing was done we found out that Canada's first vinifera vine was born right in our vineyard! We were

granted International Plant Breeders' Rights, a sort of patent, so no one else in the world can grow this vine or make this wine called Gamay Noir 'Droit'. Because this wine is so interesting in the glass we decided to not oak age it. What you taste is the unique flavours of Gamay 'Droit'.

### Vinyard Notes

Initially we thought this 'droit' or upright vine would ease some of the trellising work done by hand. These vines have particularly strong tendrils and sturdier canes which help the vine grow straighter. All we have to do is make sure they are growing in-between the wires. Gamay 'Droit' grapes mature about two weeks later than standard Gamay Noir so we need to be particularly vigilant for signs of break down so we can prevent problems and allow the grapes to fully mature.

### Bosc Family Food Pairings

This is our "go to" summer BBQ wine. No matter what is on the grill, Gamay 'Droit' is a terrific match. One of our favourite rib recipes has a sauce made from olive oil, honey, any fresh herbs you have, garlic, Dijon mustard, lemon juice and minced jalapeño. Chill down the wine for about 10 minutes and voilà, gourmet back deck BBQ! In the winter it works beautifully with a hearty lasagna or a double-cut Ontario pork chop topped with a mushroom & herb sauce.

Harvest Date	Alcohol	Brix at Harvest	PH	Total Acidity	Cases Produced	Residual Sugar
September 30	14%	22.5°	3.67	5	1757	3.0 g/L