



## 2023 Estate “Pinot-Gamay” aka County Crush

Our **2023 Estate Pinot Gamay blend** showcase our stunning Prince Edward County terroir. Unique to Redtail’s block and location, this wine is a classic example of a cool climate red wine. This light ruby red color inspires freshness and summery vibes. The nose is filled with refined and expressive aromas. A burst of red cherries and raspberries, floral notes and stony minerality, is giving this wine a lively and vibrant nose.

This light to medium-bodied mouthfeel balances elegance and smoothness. This red fruit dominant flavor wines, with a hint of spice, provides a well balanced mouthfeel with silky well integrated tannins. The finish is clean and refreshing, leaving a lingering burst of fruitiness.

This blend of Pinot Noir and Gamay gives a versatile wine, accessible all year long, with or without food pairing.

**Winemaking notes:** Grapes were hand harvested starting on September 27<sup>th</sup> to September 30<sup>th</sup> for the Pinot Noir, and on October 5<sup>th</sup> for the Gamay. Harvest started in the early morning before the heat of the day strikes. The grapes were then sorted with care on our sorting table, to capture only the best, then destemmed gently into a concrete tank for fermentation. About 5 days of cold soak before the temperature slowly raise and the fermentation kicks in. The wine was then aged in neutral French oak barrels for 5 months. This medium élevage time allow to keep the wine focus on a fruit profile. Then we gently filtered and bottle with care on site, at our state-of-the-art production facility.

**Food pairings:** summer salads, charcuteries boards, smoked meat sandwiches, hard cheeses.

**Serving Temperature:** 8 - 12 degrees Celsius

**Production:** 85 Cases

**Availability:** Online, Winery Retail, select distributors and restaurants

**Varieties:** 67% Pinot Noir 33% Gamay Noir

**Region:** Prince Edward County

**Wine Style:** Dry

**Closure:** Cork

**Oak:** neutral French oak

**Malolactic Fermentation:** full

**Alcohol Content:** 12%

**pH:** 3.65

**Total Acidity:** 5.65 g/L

**Residual Sugars:** <1 g/L

**Ageing:** Drink now through 2029