



2023 Estate Gamay Noir

Our **2023 Estate Gamay Noir** showcase our stunning Prince Edward County terroir. Unique to Redtail's block and location, this wine is a classic example of a cool climate Gamay Noir. This deep purplish red color and shiny hues inspires a bowl of fresh dark fruits. The nose is filled with refined and expressive aromas. A burst of plum, floral notes of violets and liquorice is giving this wine a plush and vibrant nose.

This medium-bodied mouthfeel balances elegance, freshness and smoothness. This ripe red fruit dominant flavors wine mirrors the aromas of the nose, providing a juicy youthful and refreshing profile. The finish is clean and refreshing, leaving a lingering impression of the wine's vibrant fruitiness. There is a hint of white pepper spice that adds complexity, along with a mineral character that speaks to the wine's cool climate origin.

Our Estate Gamay Noir is a versatile red wine, that can be paired with many dishes, served off chilled in a warm summer day or as a delightful aperitif.

Winemaking notes: Grapes were hand harvested starting on October 5th, in the early morning before the heat of the day strikes. The cool grapes were 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 concrete tank allows a natural deacidification of the wine allowing to reach a well balanced wine. The wine was fermented on skin for 13 days before being drained for malolactic fermentation. After 5 months of ageing in concrete tank, the wine was gently filtered and bottle with care on site, at our state-of-the-art production facility.

Food pairings: Charcuterie, grilled vegetables, pizza, mushroom dishes, casseroles and stews

Serving Temperature: 14-18 degrees Celsius, depending on preferences.

Production: 135 Cases

Availability: Online, Winery Retail, select distributors and restaurants

Varieties: 100% Gamay Noir

Region: Prince Edward County

Wine Style: Dry

Closure: Cork

Oak: none

Malolactic Fermentation: full

Alcohol Content: 12.2%

pH: 3.56

Total Acidity: 5.96 g/L

Residual Sugars: <1 g/L

Ageing: Drink now through 2030