

# PELLER ESTATES

## PRIVATE RESERVE GAMAY NOIR 2021

VQA FOUR MILE CREEK VQA



### WINE MAKING

Harvested from our own Carlton Vineyard and our long-standing grower Huebel Vineyard. 60% of the wine was oak aged in older barriques and puncheons for 9 months (100% French oak); 40% was aged in an oak cask. All wines received a full malolactic fermentation.

### WINE ANALYSIS

Sweetness Level:	Dry, 4.0 g/l
Alcohol:	12.3%
Total Acidity:	6.3 g/l
PID#:	1166471
UPC#:	0 48162 00554 9
Limited Production:	791 cases

#### Four Mile Creek – Sub-Appellation

Gentle slopes, expansive vineyards, abundant full sunlight, warm intense growing conditions, red shale with a high silt and clay content. This sub-appellation provides rich fruit development in Gamay Noir.

### FLAVOUR PROFILE

A bright ruby red colour with a bouquet of red cherry and red plum, accented by smoky oak and black pepper. A dry, elegant, light to medium-bodied, fruit-forward Gamay Noir with soft tannins and food-friendly acidity. Ripe fruit flavours of red berry and cherry, with a touch of spice. Juicy red fruits and red berry tea notes linger on the finish.

### SERVING SUGGESTIONS

Serve at a cool room temperature of 15 to 17°C. Enjoy with barbecued salmon steaks; quail, pheasant, and duck; veal parmesan; vegetarian lasagna; spaghetti and meatballs; pasta with a tomato, vodka, cream sauce; ratatouille; roasted spaghetti squash tossed with tomato sauce and Parmigiano Reggiano; gourmet pizza topped with pepperoni, sun-dried tomatoes, mozzarella, and tomato sauce; Margherita pizza; Portobello mushroom burgers; La Sauvagine cheese with water crackers. Enjoy while young and fresh.

### CRITICAL ACCLAIM

Silver Medal – 90 points – WineAlign National Wine Awards of Canada 2023.



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