



Gamay Vin Gris 2023

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Gamay
Brix at Harvest	22.4°
Alcohol Content	11.5%
Residual Sugar	3 grams – dry
Total Production	1000 cases of 12
Other Notes	Vegan-Friendly and Certified Sustainable



TASTING NOTES

Pale pink in the glass. The nose is extremely tropical with notes of wild strawberries, lychee, white peach, crushed pink peppercorns and white cherry blossom. The palate is bright and refreshing with mouth-watering acidity and flavours of white and pink grapefruit, cantaloupe, guava and wild strawberries with lots of minerality leading to a long, refreshing finish. Pairs great with goat cheese, spicy Mexican, charcuterie or fresh salads

WINEMAKING NOTES

VINTAGE NOTES

A mild winter, accompanied with warmer than average temperatures led to an early start to the growing season in 2023 (Bud break recorded May 5th). Conditions throughout the Spring and Summer were highly variable, a mix of extreme heat and cool spells with intermittent and isolated heavy rains caused a wide range of fruit maturity among most varieties. This led to a slightly delayed start to the 2023 harvest (3rd week of September. Two weeks later than 2022). Once harvest began, conditions were near perfect, consisting of mostly dry, warm days and cool nights with little precipitation. The first grapes to come into the cellar were Chardonnay for sparkling. Followed by aromatic whites and lighter reds such as Riesling and Gamay from late September through mid-October. Later ripening reds such as Cabernet Sauvignon and Cabernet Franc were harvested mid to late November concluding harvest. Overall quality was good to excellent, with yields ranging greatly from varietal to varietal. Wines should have the capacity to age for the medium to long term.

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9
905.984.8463 · 13thStreetWinery.com · info@13thStreetWinery.com