

## 2019 Triomphe Gamay

**CERTIFICATION:** Organic certified by Ecocert.  
Suitable for vegans and vegetarians.

### IN THE VINEYARD:

Varietal : 100% Gamay  
Appellation: VQA Niagara Peninsula  
Brix at harvest: 20.5°

### IN THE WINERY:

Hand harvested on Oct. 14, 2019 at 20.5 brix  
Whole clusters were manually sorted and 30%  
by weight went straight to the open top oak  
fermenter. The remaining 70% were gently  
stemmer, leaving many whole berries and  
allowed to ferment with wild yeast and  
malolactic bacteria. After pressing the wine  
was transferred to a mix of French and  
American oak barrels for 12 months of aging  
before bottling.

Alcohol: 12.1 %  
Residual Sugar: 6 g/l  
Free SO<sub>2</sub>: 10.0 mg/l  
TA: 6.6 g/l  
Closure: Stelvin  
Cases Produced: 464

### IN THE GLASS:

Fresh, inviting and clean, this ruby coloured  
wine shows aromas of raspberry, strawberry  
and roses. A dry palate with excellent acidity  
that is rich with red cherries, raspberries and a  
hint of red flowers that will complement  
chicken, pork, and earthy root vegetables  
dishes.

