

## 2019 Triomphe Gamay VQA

**CERTIFICATION:** Organic. 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 stemmed, 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.

