

2020 Whimsy! Clone 358 Gamay

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

IN THE VINEYARD:

Variety: 100% Gamay
Appellation: VQA Vinemount Ridge
Brix at harvest: 20.8°

IN THE WINERY:

66% crushed & destemmed/33% whole-cluster grapes underwent fermentation in a large oak foudre, or vat. After a maceration time of 14 days, the wine was pressed and aged in a selection of French oak barrels for 8 months. Two barrels - one new, one used - were selected from this fermentation to create a unique, small lot representation for our SIP club members.

Alcohol: 13%
Residual Sugar: < 3 g/L
TA: 6.9 g/L
pH: 3.35
Closure: Diam
Cases Produced: 52

IN THE GLASS:

Fresh, inviting and clean, this medium ruby-coloured wine shows intense aromas of cranberry, baking spices, strawberry and dark chocolate. A weighty and dry palate that is rich with red sour cherries, black raspberries, and a hint of woody herbs (think thyme and sagebrush) that will complement chicken, pork and earthy root vegetables dishes.

