

2021 Whimsy Gamay/Pinot Noir Rosé

CERTIFICATION:

Organic certified by Ecocert. Suitable for vegans and vegetarians.

IN THE VINEYARD:

Varieties: 75% Gamay, 16% Pinot Noir,
9% Chardonnay Musqué
Appellation: VQA Niagara Peninsula
Harvested: September 30, 2021
Brix at harvest: 20.1°

IN THE WINERY:

Gamay grapes were machine-harvested and allowed a 12-hour cold soak before pressing. Pinot Noir was processed in a similar manner two days later and co-fermented with the Gamay and a small amount of Chardonnay Musqué in a stainless-steel tank. Fermentation was halted leaving a very small amount of residual sugar to balance out the acidity.

Alcohol: 11.7%
Residual Sugar: 4 g/L
pH: 3.27
Titratable Acidity: 8.08 g/L
Closure: Screwcap
Cases Produced: 250

IN THE GLASS:

Bright aromas of strawberry, sour cherry, wet stone, with a slight floral edge. The palate shows crisp, refreshing acidity with flavors of ripe red fruit and granny smith apples.

