

# 2022 GAMAY NOIR

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## VINTAGE

The 2022 vintage was warm and dry with ideal harvest conditions. Crop size was lower than average, but the grapes were of excellent quality, showing outstanding concentration and ripeness.

## BLEND

Gamay 100%

## WINEMAKING

Barrel aged for 5 months in French and American oak, 30% new oak.

## AROMAS & FLAVOURS

Its aromas of strawberry rhubarb pie, floral notes, and hints of honeysuckle and cranberry make for an intense and flavorful experience. Enjoy a dry finish with bright acidity and soft tannins that linger.

## FOOD PAIRINGS

Enjoy this with Bahn mi, satay skewers, fresh spring rolls, turkey, duck, chicken pot pie, ham steak.

## WHEN TO DRINK

Enjoy now, or cellar for 1-2 years.

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THE  
**Foreign Affair**  
WINERY

Please enjoy our wines responsibly  
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