

David Eagle gamay 2021

Cherry cola, fig and confected strawberry with white pepper and star anise. New leather, campfire, sanguine and sous bois; mossy. Palate is fresh and silky.

Cases produced: 216 **Varietal:** 100% Gamay Noir

Harvested: 7th October 2021

Brix: 19.3 **Yield:** 2.5 metric tonnes per acre

Fruit: ripe and clean at 15°C



Vineyard: Wilms Vineyard, Four Mile Creek, Ontario, Canada (elevation 299 ft).

Climate: Continental

Soils: Rich, calcareous clay loam soil with varying degrees of silt, limestone gravel and sandstone.

Age of vines: 35 years. **Training:** two arm vertical shoot positioning **Irrigation:** dry farming

Growing season: 2021 was a wild and unpredictable growing season. The challenges were mostly heat and drought in summer, followed by rain and humidity in the fall. A modified approach of earlier harvesting was appropriate for most varieties. The whites (especially Riesling, Chardonnay, Viognier and Muscat) and earlier ripening reds (especially Gamay, Pinot Noir and Zweigelt) came through best. The wines are generally lighter in alcohol with good acid levels and phenolic ripeness. Aromatically, the wines of 2021 are beautifully nuanced with a more subtle fruit profile than recent vintages.

Harvested: by hand; table sort

Pressing: whole cluster; 2 hour gentle cycle

Yeast type: wild, ambient

Fermentation 66% whole-cluster. Five day cold-soak at 8 degrees Celsius followed by a 14-day primary fermentation. Gentle punch-downs and pump-overs were employed when needed to keep the cap healthy and to extract flavour and structure. 100% of the wine went through malolactic fermentation, taking six weeks to complete.

Elevage: Rested in concrete egg for 7 months on fine lees (no stirring).

Fining: unfined

Filtration: unfiltered

Bottle age before release: 12 months

Closure type: recyclable and renewable plant-based composite

ABV: 11.5%

RS: 1.5g/L

TA: 6.0g/L

pH: 3.4

So2: 7ppm free