David Eagle gamay 2018

'This gamay was a joy to make, with the aromas exciting me from the moment we handpicked the fruit, all the way through to capturing it in a bottle. The fermentation was smooth and steady, allowing me some rare sleep while this baby was developing. Notes of cherry, raspberry, broody blueberry, pomegranate and dried flowers are contrasted with lush earthy forest and warm liquorice spice. The finish is smooth and long.'

Winemaker, David Eiberg

Cases produced: 82 Varietal: 100% gamay Yield: 2.9 metric tonnes per acre

Harvested: 12 October 2018 Brix: 22.7

Fruit: ripe, clean berries with moderately mature stems

Vineyard: Foxcroft Vineyard, Twenty Mile Bench, Ontario, Canada (elevation 310 ft)

Soil: rich, calcareous clay loam soil with varying degrees of silt, limestone gravel

and boulders

Age of vines: 21 years Training: two arm vertical shoot positioning

Growing season: 'The 2018 summer season was one of the hottest on record in Ontario, with very little rain. It was on a path to being a worry-free vintage, until mid-harvest rains brought some panic. Although many battles were had with extreme weather, the warm and sunny growing season resulted in quick ripening and even ripe stems for our gamay which allowed the inclusion of 30% whole-cluster fruit.'

Harvested: by hand, with table-sort Pressing: two hour gentle cycle

Yeast type: wild, ambient

Fermentation 30% whole-cluster. Five day cold soak at 10 degrees Celsius followed by an 11-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 one month to complete.

Elevage: Rested in 225L neutral barriques for 9 months on fine lees (no stirring).

Fining: Unfined Filtration: Unfiltered Bottle age before release: 4 months

Closure type: recyclable and renewable plant-based composite with organic beeswax button





ABV: 13.07% RS: 2.11g/L TA: 6.03g/L pH: 3.4 So2: 9ppm free