



FRED WINES

## MAIN FEATURES

### VQA Niagara Peninsula

**Total Production**  
222 cases

**Grape varietal**  
100% Gamay Noir

**Harvest**  
October 4th, 2020

**Growing Conditions**  
Semi-continental cool climate largely influenced by the interplay between Lake Ontario's moderating influence and the ridge of the Niagara Escarpment.

**Soil Type**  
Shallow glacially deposited soil, atop a bedrock of red shale formation.



# BRIGHT SIDE 2020

Our homage to the sunny side of life, this wine celebrates the bright side of gamay, a grape known for its warm tones and vivacity. This easy-drinking wine is lively and aromatic with delectable aromas of red apple, blueberry and bing cherry, that introduce a hodgepodge of flavours on the palate. Together with juicy notes of raspberry and blueberry, scrumptious seasoning of celery salt, toasted fennel and flint seem to flock together on the shoulder of John Wayne's leather jacket. BrightSide is the wine that you bring to lunch, when you're enjoying pizza and binging your favourite show. Created to put a smile on your face and leave you feeling cheerful and optimistic about the days ahead. Serve slightly chilled.

## VINIFICATION

20% whole cluster fermentation

3 day maceration

Stainless steel fermentation

100% Malolactic conversion

**Aging**  
225L neutral French oak barrels for 8 months

## DATA AT BOTTLING

Alcohol: 13%

Residual sugar:  
2.00 g/L

TA: 6.5 g/L

pH: 3.45

Each vintage of Fred Wines is crafted using carefully selected grapes from our friends in the Niagara region. Variety makes life worth living and wine worth drinking; therefore, we look forward to the ever-changing harvests that lead us to source grapes that best embody the style of each wine.

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