



FRED WINES

MAIN FEATURES

VQA Vinemount Ridge

Total Production
150 cases

Grape varietal
100% Gamay Noir

Harvest
September 21, 2021

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.



PRIMROSÉ 2021

Named fondly after Fred's grandmother, Rose, our sparkling is a sentimental ode to the bohemian and unconventionally free-spirited traveller. Made in the classically fresh Charmat style, our sparkling Gamay is loaded with bright fruit aromas of strawberry, peach, crushed cranberries and a touch of green apple. At the first sip, enjoy the taste of rhubarb and grapefruit with nostalgic hints of cotton candy and sour cherry jawbreakers. Our rosé is a celebration of creature comforts- old friends, new friends, family, warm days and sunny afternoons. Gather together on your patio or backyard for a delicious glass that is delicate, whimsical and stupid-good. Perfect for any occasion because life is about celebrating every day!

VINIFICATION

25% Whole cluster

Bladder press

3 hour maceration

Fermentation vessel
Stainless steel 17 day fermentation

2 months lees contact

DATA AT BOTTLING

Alcohol: 12%

Residual sugar:
7.00 g/L

TA: 7.5 g/L

pH: 3.23

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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