



2019 BISTRO GAMAY NOIR

THE APPELLATION:
VQA Niagara Peninsula

THE HARVEST:
October 20, 2019

THE VARIETAL PROFILE:
100% Gamay Noir

THE NOTES:

This new release of the 2019 Gamay Noir is sourced from Niagara Peninsula fruit and sees 6 months in French oak. It is a true jewel in the Redstone portfolio. This bright and light ruby red wine has aromas of tart cherries, violets, cedar and baking spices. On the palate, this wine has a bright acidity and is soft tannins with flavours of cherries, raspberries and black currant.

THE PAIRINGS:

This wine is the perfect pairing for your holiday dinner, it pairs beautifully with the turkey and cranberry sauce. You could also pair it with a burger, duck or pork. Chill this Gamay for about 15 minutes, before sipping it on a hot summer's day.

THE CELLARING:
Drink now to 2025.



THE NOTES

pH	3.72
Total Acidity	6.83 g/l
Residual Sugar	0 g/l
Alcohol	13%
Brix at Harvest	21.3
Production	3,000

