



2018 Tawse Gamay

Appellation: VQA Niagara Peninsula

Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

Production

3,000 Bottles

Cellaring Potential

A drink now wine that will age through to 2022!

Winemaker's Comments

This Gamay is crafted from fruit sourced from select Niagara Peninsula vineyards. Aged for 8 months in 20% new oak, this wine has aromas of cherry, raspberry, violet and touches of toast and earthiness. The mouthfeel is smooth, with hints of soft tannins alongside notes of red plum and cherry with a delightful bright finish.

One of the most versatile reds, Gamay Noir is very approachable and expressive without being overpowering.

Food Pairings

Gamay is enjoyable on its own but is also a very food friendly wine. Pair it with seared tuna or salmon, steak tartare, spinach salad with strawberries and goat cheese, or sweet potato gnocchi. Enjoy!



TAWSE WINERY

TECHNICAL NOTES

HARVEST DATE	Oct 9 – 13, 2018
ALCOHOL LEVEL	12.5
BRIX AT HARVEST	20.5
PH	3.45
TOTAL ACIDITY	6.62
RESIDUAL SUGAR	0 mg/l