

VINTAGE

WEATHER

SOIL

VITICULTURE

2020 GAMAY PINOT NOIR

A light and delicate red field blend of Cowichan Valley Gamay and Pinot Noir. Savoury white pepper, cherry and rhubarb aromas followed by flavours of wild berries and cassis, this wine is ideal with charcuterie, pizza and BBQ.

MM PRECIP APRIL 1 - OCT 31: 373.50

SOIL, MATERIAL & TEXTURE: Marine silt

VINEYARD: Mildenstein Vineyard (75%),

VARIETY: Gamay (50%), Pinot Noir (50%)

ROOTSTOCK: Unknown, Riparia

REGION: Cowichan Valley, Vancouver Island, BC VQA

Unsworth Vineyard (25%)

FLOOR MANAGEMENT: Wild Covercrop, seeded overcrop

DEGREE DAYS: 1050

SOIL TYPE: Hillbank

CLONE: Unknown, 777

ASPECT: East, Southeast
ELEVATION: 80ft

SPACING: 4ft x 8ft

2020



	TRAINING METHOD: Double cane
VINIFICATION	HARVEST DATE: Mid October
	FRUIT HANDLING: Crushed & Destemmed
	FERMENTATION: Stainless Steel
	MATURATION: Aged in barriques for 6 months
	CLOSURE: Amorium Cork
	CASES PRODUCED: 100
WINE SPECS	ABV: 11.30%
	PH: 3.62
	TA: 5.90g/l
	RS: 0.12g/l
	SO2: 8.0ppm
	WINEMAKER: Dan Wright

SKU: 166361 / UPC: 626990320302