



EASTDELL

WINES

2015 Gamay Noir

VQA Niagara Peninsula

GROWING SEASON & HARVEST

- ❖ Weather conditions were unusually cold and dry in January followed by a brutally cold February that brought more snow than normal and shattered low temperature records across the province.
- ❖ March continued to be colder than normal resulting in a lot of anxiety about potential crop damage. Luckily temperatures picked up and were relatively normal in April and May
- ❖ The summer growing season brought excellent conditions with few major storms and sunny warm weather in the Niagara region.
- ❖ Fall weather settled nicely into warm beautiful conditions for the start of harvest except for some rainy periods but overall the weather was favourable.
- ❖ 2015 was an interesting year with some significant weather variations through the growing season however, as is often the case, nature eventually found a balance by the end of the season.

WINEMAKING TECHNIQUES

- ❖ Harvested from high quality vineyards in the Niagara Peninsula
- ❖ Gently pressed in pneumatic style bladder presses
- ❖ Fermented on the skins in stainless steel tanks for 12 days
- ❖ Aged in French and American oak barrels for 8 months (½ new barrels and ½ 2 year old barrels)
- ❖ Cold stabilized and filtered before bottling at our winery

WINEMAKER'S TASTING NOTES

This light to medium bodied Gamay Noir is a beautiful garnet colour and displays lively spice notes on the nose followed by a rich palate rich of black cherry, black pepper spice and cinnamon. Enjoy this Gamay Noir slightly chilled.

FOOD PAIRINGS

Enjoy with bacon wrapped pork tenderloin served with cranberry reduction, turkey dinner served with mashed potatoes, gravy and beetroot, or try with roasted duck glazed with honey and served with mixed greens.

SIZE	SUGAR	LCBO	ALCOHOL
750mL	(6g/L dry)	214890	13%



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