



2016 Gamay Noir

VQA Niagara Peninsula

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% |



Lakeview Wine Co.
1067 Niagara Stone Road, Niagara-on-the-Lake ON L0S 1J0
Tel: 905 685 5673 ~ www.LakeviewWineCo.com