

# BLUE MOUNTAIN

*Vineyard and Cellars*



## GAMAY NOIR 2020

### VINEYARDS

APPELLATION: Okanagan Valley  
CLONAL SELECTION: 358, 509 and 787  
VINE AGE: 13-31 year old vines

### HARVEST

DATE: September 11th - 27th, 2020

### VITICULTURE

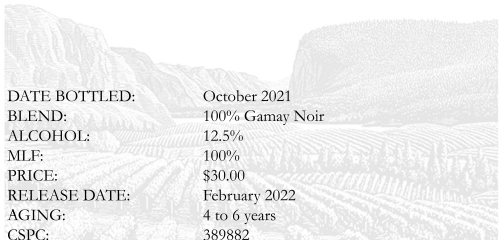
- Manual thinning is practiced in the vineyard to reduce the crop yield and produce a more concentrated, higher quality grape.

### VINIFICATION

- All fruit was hand-harvested and sorted before destemming into open-top fermenters.
- 18 day maceration period, with pump-overs only.
- Natural cold-soak, fermented with yeasts native to the vineyard site.
- Drained and pressed off skins 4-5 days post fermentation.
- 12 months in new to 4th-fill 500L French oak barrels, aging on fine lees.
- Malolactic fermentation occurred in the spring/summer of 2021.
- Racked, blended and bottled after harvest, in October 2021.

### WINEMAKER NOTES

- Red fruits, blackberry, spice. Bright acidity. Mineral/complex.



DATE BOTTLED: October 2021  
BLEND: 100% Gamay Noir  
ALCOHOL: 12.5%  
MLF: 100%  
PRICE: \$30.00  
RELEASE DATE: February 2022  
AGING: 4 to 6 years  
CSPC: 389882