

40 KNOTS

2022 GAMAY NOIR

Delicious by Nature

At 40 Knots, our wines are Delicious by Nature. This guides us in every step we take in farming, cellar management, crush pad operations, our service to the customer, and our promise to sustainability: Environmentally; Socially; Economically.

Red Wine/Vin Rouge | 750ml | Dry

<u>Malic g/l</u>	<u>Vessel Ferment</u>
0.38	Ferm. Bin
<u>ABV</u>	<u>Vessel Aging</u>
11%	bbl
<u>RS g/l</u>	<u>Months Aged</u>
1.03	8
<u>pH</u>	<u>Bottling Date</u>
3.2	August 29, 2023
<u>TA</u>	<u>Yeast</u>
7.0	D254

Demographic Indicator: Estate, Vancouver Island

Varietals: Gamay Noir 509 Gamay Beaune 100%

Harvest: October 19 2022. 23 brix, 3.09 pH

Pruning VSP (Vertical Shoot Position): Spur

Soil: 40 Knots Salish Sea: Glacier deposit, sandy gravelly marine over sandy gravelly morainal leading to Schist clay at 12-16' depths. Elevation sloping from 31m to 11m above sea level

Farming: Traditional Sustainable Farming methods. No herbicides. No pesticides. No Irrigation.

Weather: 2022 was off to a very slow start with unusually cool temperatures and higher precipitation but recovered by June bringing dry warm weather through to the end of October to allow high brix with zero disease. The average sunlight was between 14-16 hours during the growing period with an average monthly precipitation of 3.6 cm.

Cellar Notes: De-stemmed. No crush to the fermenter. Cold soak for 3 days. Inoculated with D254. Punched down 3 times daily until the cap sunk. Free run and hard press separated to barrel.

Tasting Notes: A light bodied, bright and fresh red wine bursting with cranberry and cherry on the palate and finishing long with pepper and cedar notes.



Ingredients

Grapes

Production

500 Cases

Bottle Shape

Burgundy

Closure/Color

Stelvin, Gold

Serving Temp

16-19°C

BC Sku 21723 | UPC 626990289876 | CPP 10626990289873

AB Sku 817195 | UPC 626990289876 | CPP 20464154506247

2022

HOLD

2023

DRINK

2025-2027

AT BEST

2025

DRINK

2029

PAST PEAK

2029

RISK