

Ontario **GAMAY**

Gamay benefits from Ontario's cool climate, which helps preserve its natural acidity and develop lively fruit flavors. From the Niagara Peninsula to Prince Edward County, this grape is flourishing across Ontario's diverse terroirs and microclimates, creating wines with a bright, expressive character.

Ensuring proper ripening can be challenging, particularly in regions prone to high humidity. Winemakers address this by carefully managing yields and controlling canopy growth.

HARNESSING ONTARIO'S TERROIR

Ontario winemakers employ a combination of vineyard management techniques and innovative winemaking practices to craft exceptional Gamay wines:

- **In the vineyard:** Managing Gamay's flavour through green harvesting and shoot thinning helps concentrate flavors and ensures even ripening. Canopy management also promotes airflow and sunlight exposure, reducing disease risk and enhancing fruit ripening.
- **In the cellar:** Techniques like carbonic maceration enhance Gamay's taste, while whole-cluster fermentation adds complexity and structure. Stainless steel fermentation helps preserve the grape's bright fruit flavours, and a short aging period in neutral oak adds depth.

Learn More

Gamay consistently delivers wines with lively fruit flavors, balanced structure, and a true reflection of Ontario's terroir.

CHARACTERISTICS

Black-skinned variety

Produces fresh, fruity wines with high acidity, soft tannins

Ripens early

CHALLENGES

Vine's natural vigor requires diligence to prevent overgrowth

Disease pressure, especially in regions with high humidity

Requires careful management to ensure grape ripens fully, especially in cooler seasons