



2025 Organic Gamay Nouveau

VARIETY

100% Organic Gamay Noir

APPELLATION

VITICULTURE

Organic grapes were hand harvested from the St-Hubertus vineyard in Kelowna, BC.

VINIFICATION

The wine was fermented in whole bunches in CO₂ atmosphere using the traditional Carbonic Maceration. Whole berries ferment inside their skin until they burst, yielding wines with intense fruit flavour, soft tannins soft and light body. Fermentation completed naturally, leaving some residual sugar in the wine for added fruity flavour. No barrel aging or malolactic fermentation to preserve the acidity and perfectly balance the wine. Bottled young and fresh!

TASTING NOTE

A full-bodied red with notes of ripe and juicy strawberry, black cherry, dark chocolate, leather and tobacco. The silky tannins of this wine balance acidity and a long, long, long finish.

PAIRING SUGGESTION

Serve slightly chilled and pair with charcuterie or soft cheeses.

TA: 8.50 g/l

R.S: 21.1 g/l

pH: 3.39



SKU 700443

12x750mL

11.5 % alc.



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