

2008 GAMAY NOIR 'DROIT' ST. DAVID'S BENCH VINEYARD VQA – ST. DAVID'S BENCH



PAUL BOSCO'S WINEMAKER'S NOTES

In 1982, Château des Charmes' founder Paul-Michel Bosc, while conducting pioneering clonal selection research at his vineyard in Niagara-on-the-Lake, noticed a single Gamay Noir vine that exhibited some interesting and unique characteristics. Most noticeably, the vine shoots grew in an upright ("droit") position. Propagation of this single vine began immediately and culminated almost two decades later in the granting of international Plant Breeder's Rights to Château des Charmes. "Canada's first vinifera" was born. Gamay Droit produces grapes that ripen on average about ten days later than Gamay Noir with higher sugar levels and greater colouring matters. The result is a red wine with more body, alcohol and flavour concentration.

MICHÈLE BOSCO'S FOOD PAIRINGS

Pairs well with tomato sauce pasta dishes, red meats and barbecued foods.

ACCOLADES

"This particular wine pours a deep violet red colour and produces aromas of wild berries, chocolate, and some earth. On the mouth, expect more berry fruit along with some cherries. Also a bit of cranberry present in this medium bodied wine....maybe a future holiday pick for the turkey? You can save it till December or enjoy it now with some nice turkey burgers on the grill. Oh and price-wise you cannot go wrong - selling for under \$17.00 in most markets. 4 stars /5."

- James Geneau, Gremolata.com, March, 2010

TECHNICAL NOTES

HARVEST DATE	OCTOBER 7
ALCOHOL	13.0%
BRIX AT HARVEST	23°
PH	3.45
TOTAL ACIDITY	5.48
CASES PRODUCED	2584
SUGAR CODE	0
LCBO #	582353
PRICE	\$16.95 / 750ml

"MAKING WINE IS NOT WHAT WE DO, IT'S WHO WE ARE"

— THE BOSCO FAMILY