

**The Grange of Prince Edward Estate Winery****2006 Trumpour's Mill Gamay Noir
(Prince Edward County)**

Grange is the showpiece winery of Prince Edward County, as well as being by far the largest producer and vintner of County fruit. In addition to their gorgeous buildings and grounds (a "Loyalist version of a French wine estate" according to their website, and it is hard to argue with this), Grange hosts events such as weddings and special dinners, and is open for lunch daily.

Grange vinifies Gamay traditionally (à la Cru Beaujolais), then ages it for 4 months in new French oak – essentially "curing" the barrels for later use with their estate Pinot Noir, taking "the edge" off – resulting in some wood tannins and a dry finish for the Gamay. It possesses cherry and cranberry fruit aromas and flavors, making it somewhat Pinot-like, but also has a refreshing hint of citrus acidity. A recent winner of a Best of Category (Double Gold) at the 2008 All Canadian Wine Championships, the 2006 Gamay serves a similar purpose to a good, fruity, dry Pinot Noir-based Burgundy: It is a great food wine for poultry and light meats and cheeses, and should age at least 3-5 years.

Reviewed July 22, 2008 by [Craig Pinhey](#).

THE WINE

Winery: [The Grange of Prince Edward Estate Winery](#)

Vintage: 2006

Wine: Trumpour's Mill Gamay Noir

Appellation: [Prince Edward County](#)

Grape: Gamay Noir

THE REVIEWER**Craig Pinhey**

Craig Pinhey is a professionally certified Sommelier, educator, wine judge, and wine writer. He is the provincial wine columnist for the *New Brunswick Telegraph Journal*, appears regularly on CBC Radio, and is a longstanding columnist for *East Coast Living*,

Progress Magazine, [[here](#)] and [Aliant.net](#). He prefers wines with mineral and earthy notes, distinct varietal fruit and regional character, and moderate alcohol so he can drink more of it.