

2016 GAMAY NOIR

WILLAMETTE VALLEY, OREGON

Cases produced:	190
Appellation:	Willamette Valley, OR
Vineyard sites:	Delaney Vineyard
Blend:	100% Gamay
Fermentation:	100% destemmed to bin, Pigeage twice daily, followed by punch downs 2 times daily for 10 days
Final #s:	Alcohol 13.5% - TA 0.63 g/100ml - pH 3.43
Bottled:	August 2017

WINEMAKER'S NOTES

After the strong, rich Gamay of 2015, it was hard to believe what came out of the fermenter in 2016 – something even more explosive. Our 2016 Gamay Noir is outstanding, with deep purple color that stains the glass. The nose is enjoyable with notes of cranberry, orange peel and fruit leather. The palate is fleshy, carrying though those flavors from the nose, with additional hints of allspice and vanilla on a soft and round skeleton. This will be a great pairing for a traditional Thanksgiving dinner, or simply, a cozy, rainy night by the fireplace. Enjoy immediately, though 2-3 years of thoughtful aging will be rewarded with an even more complex wine.

VINEYARD NOTES

Our Delaney Vineyard is located in the Willamette Valley AVA near Turner, Oregon. With elevation there ranging from 500-700 feet, Delaney is a cooler site and yields classical wines that are characterized by earth, red fruits and bright acidity. The Gamay comes from a perfectly situated south facing block at the highest point in the vineyard, leading to excellent ripeness and balance.

Vineyard practices are the leading factor in high quality fruit, and the vineyard management follows a strict regime. Shoot thinning is performed early in the year; after fruit set, leaves are removed in the fruit zone on the east side of the vines. Later, the clusters are counted and thinned to a maximum of 28 clusters per vine. Once the grapes have achieved 75% color, a final cluster thinning is performed to remove any green or second crop clusters. The average yield is 2 tons per acre.

DUCK POND

Savor this moment.