



2017 Gamay Noir

100 Cases Produced

Vineyard Composition

100% McCleskey Vineyard, North Willamette

Chemistry

12.5% Alcohol

7.0 g/L Titratable Acidity

3.2 pH

Vintage Notes

We have long wanted to add an additional red varietal to the Love & Squalor lineup. While it is not widely planted in the Willamette Valley, Gamay noir seems the perfect candidate. It is a cousin of Pinot noir and is found planted alongside it in Burgundy, our touchstone region. There are older plantings of Gamay in Oregon dating to 1987, and there have been additional plantings in every decade since. It is currently finding wider popularity among growers and winemakers, and we expect there will be a healthy supply of Gamay noir grapes in the near future.

Vineyard Notes

McCleskey Vineyard is just South of Portland near the town of Tigard. It was planted in 2001-2002 and the site includes .5 acre of Gamay. The vineyard is not far from the boundaries of the Chehalem Mountains AVA

Production Notes

The Gamay came into the winery on October 16th. The fruit went whole cluster directly into a 1.5 ton open-top fermenter that was then covered airtight for carbonic maceration. After one week, we took the top off and stomped on the cap to allow the start of regular aerobic yeast fermentation. When it was halfway dry the must was pressed to remove the juice from the skin and stems. The wine finished its journey to dryness in a tank and was then transferred to 2 puncheon barrels (130 gallons each) where it went through malolactic fermentation and an 18 month élevage. This wine was bottled, unfiltered and unfiltered, on April 2nd, 2019.