



2021 Gamay Noir Willamette Valley

200 Cases Produced

Vineyard Composition

50% Methven Vineyard (Eola-Amity Hills)
50% Sunnyside Vineyard (East Salem,
Willamette Valley)

Chemistry

13% Alcohol
7.2 g/L Titratable Acidity
3.53 pH

Production Notes

While it is not widely recognized in the Willamette Valley, Gamay noir is the perfect companion to our other offerings. 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 1988, 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

Methven Vineyard boasts 5.5 acres of Gamay noir, and they are putting in a new block as we write. This places them as the top grower of the varietal in the Eola Hills, and in the top 5 in the state. Their estate vineyard yields full and flavorful clusters of fat berries that are hard not to munch on when they arrive at our facility. The Gamay varietal is new to Sunnyside Vineyard, but is showing great promise there after grafting it to Pinot Gamay vines (so it's double Gamay!)

Vintage Notes

The Gamay lots came into the winery on September 29th and October 4th. The fruit all went whole cluster into 1.5 ton open-top fermenters that were then covered airtight for carbonic maceration. After 11 days, we took the tops off and stomped on the caps 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 barrique barrels where it went through malolactic fermentation and a 15 month élevage. This wine was bottled on September 23rd, 2022