



2022 Gamay Noir Willamette Valley

250 Cases Produced

Vineyard Composition

40% Methven Vineyard, Eola-Amity Hills
30% Sunnyside Vineyard, East Salem,
Willamette Valley
30% Jubilee Vineyard, Eola-Amity Hills

Chemistry

13.8% Alcohol
7.4 g/L Titratable Acidity
3.33 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. Their estate vineyard yields full and flavorful clusters of fat berries that are hard not to munch on when they arrive at our facility. Jubilee Vineyard sits at about 600ft above the town of Amity. It is planted to 30 acres of vines including four robust blocks of organically farmed Gamay planted at the highest field. The Gamay varietal is new to our core supplier Sunnyside Vineyard. It 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 in the third week of October. The fruit all went whole cluster into 1.5 ton open-top fermenters that were then covered airtight for carbonic maceration. After 14 days, we unwrapped them 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 11 month elevage. This wine was bottled on September 13rd, 2023