

2017 Division Gamay Noir “Lutte”

Willamette Valley AVA

2017 did not disappoint when it came to Pacific Northwest weather drama! It is certainly clear that our region, and the world around us, is changing due to manmade global climate change, which will invariably effect the way we farm and even what we farm in the Willamette Valley for decades to come. As with the hot years, the cold years, the dry years and the rainy years, it feels as if we’ve seen it all around here now...well most of it anyways. After an easy 2016 growing season and vintage that pretty much rode the right along the region’s historical averages, in 2017 we returned to the more variable season wine growers in Oregon are most accustomed to.

Cold streaks, rainstorms, drought, heat waves, and wild fires, oh my! While keeping us on our toes at times, especially the wild fires, we persevered right on into late September for what turned out to be a truly graceful, yet powerful vintage for Gamay Noir in the Willamette Valley.

Our decision to make a Willamette Valley AVA blended wine or *cuvée* from Gamay Noir was naturally born from our love of this grape coupled with our desire to highlight how perfectly suited Gamay is to the soils and climate of Willamette Valley. 2017 is our first vintage of this delightful wine and we feel that it makes a perfect companion piece to our Pinot Noir and Chardonnay “Un” bottlings. We named the wine “Lutte”, meaning “fight to overcome” in French as an allusion to our early struggles bringing Gamay Noir to the attention of a region .

75% of the Lutte fruit comes from the Methven Family Vineyard in Eola-Amity hills, a long-time favorite vineyard for our Gamay and the site we have the most experience with. The balance is split between Redford Wetle (also Eola-Amity) and Carson Vineyard in the Dundee Hills. We utilized a *pie de cuve* for all but one of the fermentations (one of the Methven ferments was started using another ferment of Pinot Noir), and as usual a mixture of semi-carbonic and traditional destemmed “Burgundian” vinification techniques. For the “Lutte” Gamay, we use a higher percentage of semi-carbonic than for our “Cru” and “Renardière” single vineyard wines, but still less carbonic influence and ageing in neutral oak versus concrete with our spring release Gamay “Les Petits Fers.”

We are absolutely thrilled with our first bottling of Gamay “Lutte”. Exuberant and lithe on the palate, the wine is delicately colored in the glass with notes of white pepper, tangy cranberry and fresh strawberries, and high-toned zippy red fruits. Brimful of old world charm, we believe this wine will be a no-brainer any lover of light, chill-able red wine.



Alc - 12.4% pH 3.56 200 cases produced.