

2018 Gamine Grenache Petillant

Mae's Vineyard

Applegate Valley AVA

Kate's personal wine project, Gamine Wines, now in its 6th vintage, celebrates the wines that both her and her mother, Sylviane, love to drink. Kate's Gamine Wines highlight unsung varieties and styles from all across France, and they are stellar examples of the diversity of wines being made in the Pacific Northwest.

After a year's absence, we are thrilled at the return of Kate's lovely, fresh and approachable ancestral-style bubbles, balancing florality and fruit with vivacity and charm. This year's Gamine Pétillant is a hazy sparkler that truly glows in the glass. We get huge Peach Bellini vibes from this low-ABV pét-nat. This wine is a perfect aperitif or brunch wine -- pop a crown cap and see why!

Kate partners with grower Herb Quady on her Grenache Pétillant, with the fruit coming from the Mae's Vineyard block-. Herb grew up in the family of the famed Quady Winery in California's Central Valley, and later became the vineyard manager for Randall Graham's Bonny Doon wine empire, before coming north to southern Oregon with his sights on applying organic farming techniques to a region with mostly undiscovered vineyard potential. His Mae's Vineyard block slopes southeast into the Applegate Valley in what can only be said as one of the prettiest spots we've seen in the state. Loamy/clay and marine sediment overlay sits on top of a large granite slab (yes granite!), which makes this a truly distinctive site to work with.

The grapes were pressed after 6 hours on the skins and settled before primary fermentation in a 1000L stainless vat. The juice spontaneously fermented from its indigenous yeasts. After the majority of the sugars fermented happily, the temperature control jacket on the tank was turned on to chill and slow the ferment, stopping it at about .5 Brix. It was held there for 2 months before being bottled and primary fermentation naturally restarted. The wine remained in tirage for 8 months and was lightly disgorged in August 2019 with no dosage or sulfur additions.

On the nose the 2018 Gamine Pétillant reminds us of a glazed apricot tart made using the freshest and brightest peak-season apricots. A subtle fennel pollen herbaceousness adds complexity to the nose while on the palate the wine is minerally driven to balance out the generous orchard fruit carried over from the nose.

Alc 12.0% 97 cases produced

