

2019 Division Gamay Noir “Lutte”

Methven Vineyards - Eola-Amity Hills AVA (68%), Jubilee Vineyard - Eola-Amity Hills AVA (24%) Redford-Wetle Vineyard - Eola-Amity Hills AVA (8%)

Willamette Valley AVA

The 2019 vintage was beautifully reminiscent of the classic vintages of northern Europe. After a relatively cool and humid summer by Oregon standards, some nice dry weather came in time for veraison with mild to cool temperatures during the day and cool to cold at nights. This extended the growing season well into October, making even us cool climate lovers bite our nails wondering if we would reach optimal ripeness! We did, and are so happy with the results across the board!

We added our first all Willamette Valley AVA blended wine or *cuvée* of Gamay Noir to our line-up in 2017 and believe we’ve steadily improved the quality of this wine vintage over vintage, making some adjustments in our vineyards to perfectly suit the type of Gamay we are striving for in this bottling, and that we love to drink. This wine is named “Lutte.” meaning “fight to overcome” in French as reference to our early struggles and efforts to bring Gamay Noir from Oregon to the attention of wine lovers all over the U.S.— 10 harvests in and we’re getting somewhere we think!

Like with the first two vintages, most of the “Lutte” Gamay fruit comes from the Methven Family Vineyard in Eola-Amity hills, a long-time favorite site of ours for Gamay, and the spot in the world we have the most experience with. Our new organic site, Jubilee Vineyard in the Eola-Amity Hills makes its debut in bottle, and we believe really brings this wine to the next level. Our Jubilee ferment was absolutely amazing and we are really excited to feature it now and moving forward. The balance in the bottling comes once again from our stellar and unique Redford Wetle Vineyard (also Eola-Amity Hills) - the three in bottles simply sing!

We utilized a vineyard specific pied de cuve all but one of the fermentations (the last was crossed with a strong natural like-ferment) and as usual, a mixture of carbonic/and traditional partially destemmed “Burgundian” vinification techniques were applied. For the “Lutte” Gamay, we use a lower percentage of traditional style fermentation than for our “Cru” and “Renardière” single vineyard wines, and also less carbonic influence than our spring release Gamay “Les Petits Fers” - thus a lovely middle ground is reached, with the compliment of ageing in neutral oak versus concrete.

We are absolutely thrilled with the 2019 Gamay “Lutte” - exuberant, sappy and lithe on the palate! The wine has a nice depth in color and texture with notes of white pepper, ripe strawberries and raspberries, and a splash of high-toned energy. Brimful of Old World charm, we believe this wine will be a no-brainer any lover of Gamay (or anyone looking to get into it!)

Alc - 12.4% pH 3.59 330 cases produced.

