

2019 Gamine

Grenache Pétillant

Mae's Vineyard

Applegate Valley AVA

Pop a crown cap and join us for the seventh release of Kate's apéro-perfect bubbles.

Kate's personal project, Gamine Wines, celebrates the styles of wine that both she and her mother, Sylviane, love to drink. The Gamine wines highlight some unsung varieties hailing from the traditions of France that Kate now champions and vinifies with her own twists in the Pacific Northwest.

Kate partners with Applegate Valley 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 at Randall Graham's Bonny Doon, 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 Grenache grapes were pressed after 6 hours on the skins and settled preparing for primary fermentation to start in a 1000L stainless vat. The juice was spontaneously fermented from its indigenous yeasts, and after the majority of the sugars fermented slowly at cool temperatures, the temperature control jacket on the tank was turned on to chill to slow the ferment even further, eventually stopping it purposefully at about .5 Brix. The partially fermented juice was held there for 2 months before being brought back up to temperature for primary fermentation to naturally restart, and then bottled under crown cap, capturing a lovely and fine primary fermentation bubble.

Year after year Kate's pétillant is a fresh and approachable take on ancestral-style bubbles, melding florality and fruit with vivacity and pure yum. This year's Gamine Pétillant is (for the second year in a row) hazy - a portion of the lees remain in suspension naturally, providing a subtle depth but no additional weight - the wine remains light on its feet and delightful with plenty of intrigue. Based on this natural balance, Kate chose to not disgorge the wine, and it has no dosage or sulfur additions. The essence of spring stone fruit blossoms plus slate-like minerality play in harmony and complexity in the 2019 bottling - the flavors of mixed peach, apricot, nectarine and pluot)lead the palate, with sparks of the refreshing acidity you experience as you get close to their pits on a warm summer's day.

Vineyard: Mae's Vineyard, Applegate Valley AVA // Certified Organic

Harvest: September 18, 2019, Brix 19.1 // Alc 12.10%, pH 3.02, 103 cases total

