

2021

## DIVISION GAMAY NOIR "GALA"

The gravitas of Jubilee Vineyard for world-class Gamay cannot be denied; hence, the first-ever "Gala" enters with excitement and promise.

BOX SCORE			
VARIETY	GAMAY NOIR 100%	ALC	12.9%
APPELLATION	EOLA-AMITY HILLS	PH	3.6
VINEYARD	JUBILEE VINEYARD (PLANTED 2007)	PRODUCTION	126 CASES
AGEING	8 MONTHS NEUTRAL FRENCH OAK BARRELS		
SOIL SERIES	VOLCANIC & SEDIMENTARY OVER BASALT		



### VINTAGE RECAP

The 2021 vintage in the Northwest was pretty typical except for one glaring gigantic difference.

In late June, we experienced an unprecedented heat dome that brought temperatures up to 120+ degrees for 2 days with lower 100s on the shoulders. Our young vines behaved with surprising resilience, but the heat evaporated a lot of moisture from the soils early in the season. We lost some baby vines and anxiously watched the rest of the season, wondering how our dry farmed sites would handle the drought conditions. Thankfully, just the right amount of early season rain came in early September and the weather was pleasant the rest of the harvest.

### WINEMAKING + FERMENTATION

The iron rich volcanic soils that dominate the Eola Amity Hills have demonstrated the highest potential for serious Gamay that we have worked with in Oregon. The Jubilee Vineyard clearly transcribes site and variety and hence, a new single-site Gamay is born. Fermented with native/spontaneous year with both whole cluster carbonic and semi-carbonic technique, as well as some destemmed traditional fermentation to capture the best of Gamay's worlds – spice, fruit, tension and structure. Aged in old barrels only – sorry we just don't feel Gamay needs any new oak – and bottled after 8 months, the new "Gala" Gamay was made without fining or filtration and only a small sulfur addition when blended.

### TASTING NOTES

Well hello Gamay! Delicately threading the needle eye between brightness and darkness, this strawberry and spice laden potion of deliciousness is perfect for Gamay lovers. The earthy and crunchy palate lingers on for what seems like many minutes before slowly dissipating to you guessed it, another sip. This wine will keep you guessing and intrigued until the bottle is gone. Drink now, drink tomorrow or just wait and see what becomes of a stunning first vintage.