

2021

DIVISION GAMAY NOIR "LUTTE"

Crunchy red fruit – oh yes – just the way we love Gamay.

BOX SCORE			
VARIETY	GAMAY NOIR 100%		
APPELLATION	WILLAMETTE VALLEY	ALC	12.7%
VINEYARDS	OWEN'S 51% JUBILEE 23% REDFORD-WETLE 16% METHVEN FAMILY 10%	PH	3.5
AGEING	8 MONTHS STAINLESS TANKS AND NEUTRAL FRENCH OAK BARRELS		
SOIL SERIES	VOLCANIC & SEDIMENTARY OVER BASALT		
		PRODUCTION	505 CASES



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 Gamay grape originated in the Beaujolais region of France and has a unique fermentation approach called "carbonic maceration" that we learned while training and going to enology and viticulture school in our early winemaking days. We use this method and variations of this technique for most of our Gamay lots, which we then age in a combination of neutral barrels, stainless steel and concrete vessels for 8 months before bottling. A small amount of sulfur was added when the wine was assembled and the wine was neither fined nor filtered.

TASTING NOTES

We adore Gamay for its uniquely brooding character. This year's "Lutte" defines that trait and jumps straight out of the glass with a combination of crushed rocks, strawberries, and peppery spices. Crunchy red fruit – oh yes – just the way we love Gamay. Fruity, peppery, and just the right amount of crunchy acid to carry the wine all the way through.