

2021

## DIVISION-VILLAGES "LES PETITS FERS"

We love drinking and sharing this crushable, juicy carbonic Gamay.

BOX SCORE			
VARIETY	GAMAY NOIR 100%	ALC	12.5%
APPELLATION	WILLAMETTE VALLEY AVA	PH	3.55
AGEING	STAINLESS STEEL, NEUTRAL OAK BARRELS AND CEMENT	PRODUCTION	505 CASES



### VINTAGE RECAP

The 2021 vintage in the Willamette Valley was typical except for one glaring 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. The fermentations went very well, and the wines turned out quite fantastic given our nail biting all summer!

### WINEMAKING + FERMENTATION

For our "Les Petits Fers" wine, we typically utilize significant amounts of whole cluster carbonic maceration, typical of traditional Beaujolais winemaking. This was especially useful this year as our acidity levels were a bit firmer than other years and the process helps soften the wines.

### TASTING NOTES

Beautifully garnet/magenta in color, this wine typifies early release Gamay wines with crunchy red fruit tones and just enough garrigue to satisfy the boldest of Gamay lovers.