

2021

## GAMINE ALIGOTÉ

This unsung, low quantity variety is electric, energetic and will go fast.

### BOX SCORE

VARIETY	ALIGOTÉ 100%	ALC	11%
APPELLATION	CHEHALEM AVA	PH	3.17
VINEYARD	OWEN'S VINEYARD	PRODUCTION	50 CASES
AGEING	8 MONTHS IN NEUTRAL FRENCH OAK AND STAINLESS BARRELS		



### 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

Direct press and just a kiss of sulfur – this zesty wine completed primary and malolactic fermentation naturally in barrel. The young vines at Owen's are starting to show their cards! Unfiltered and unfinned just the way we like it!

### TASTING NOTES

Bright and fun – we think of Aligoté as Chardonnay's spunky younger sister. Kate's 2021 version hints of lemongrass, pear and pineapple. Refreshing and delightful (and totally cool to make a kir with too!)