

2021

## GAMINE PÉTILLANT

Bubbles make everything better, especially when they are made from mineral-driven Grenache rosé!

BOX SCORE			
VARIETY	GRENACHE	ALC	12%
APPELLATION	APPLEGATE VALLEY	PRODUCTION	70 CASES
VINEYARD	MAE'S VINEYARD		
AGEING	PRIMARY FERMENTATION IN BOTTLE OVER 1.5 YEARS		



### VINTAGE RECAP

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

In late June in the Willamette Valley, 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.

Down to our south, the Applegate Valley also saw a very warm summer, but thankfully (and similarly to the Willamette) we saw a cool down in early September and the weather was pleasant for 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

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. This wine remained in tirage for one and a half years before being hand disgorged in early summer 2023.

### TASTING NOTES

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 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 have no dosage or sulfur additions. 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.