

2022

DIVISION-VILLAGES “LES PETITS FERS”

The essence of classic Gamay!

BOX SCORE			
VARIETY	GAMAY NOIR 100%	ALC	12.5%
APPELLATION	OREGON AVA	PH	3.30
AGEING	6 MONTHS IN CONCRETE TANK, STAINLESS STEEL, AND NEUTRAL FRENCH OAK BARRELS	PRODUCTION	720 CASES



VINTAGE RECAP

The last handful of growing seasons has been a rollercoaster of ups and downs and everything in between. 2022 was no different.

April was dramatic, to say the least. Bud break ensued for many of grape varieties in early April, and then a massive cold front brought very late-season snow and ice and caused widespread frost damage on many of the early buds. The rest of April and into June stayed rainy and unseasonably cool. Seriously behind at this point, many of us pondered if this growing season was done before it started. And then things changed. The sun came up, and the days warmed. The summer was ideal for the Northwest and slowly our spirits rose, but the nagging question remained, what will happen during the early fall? The weather held until October 16, enough time for us to harvest our sites in near-perfect conditions and with near-perfect ripeness.

We source Gamay from five vineyards for “Les Petits Fers”, anchored by sites in the Willamette Valley since we started making this wine. Over the years, new Gamay sites have been brought into the fold, including a new site from the Columbia Valley bringing a new layer of depth we have yet to see in this wine. Harvesting for each of these sites in 2022 was complex with the late season, but ultimately it went very well and the optimal characteristics were met.

WINEMAKING + FERMENTATION

For “Les Petits Fers”, we typically utilize significant amounts of whole cluster carbonic maceration, typical of traditional Beaujolais winemaking. This was true of all but our new Columbia Valley site which was mostly destemmed and fermented spontaneously in an open-top vat. The Gamay lots were aged independently by vineyard in mostly concrete tanks, stainless steel tanks, and some neutral barrels.

TASTING NOTES

Gamay is simply the most delicious, delightful, versatile grape. Produced like a traditional Beaujolais-Villages wine, we utilize carbonic and semi-carbonic maceration as the layering components. It’s fruit, juice, spice, and everything nice for our eleventh vintage of “Les Petits Fers”. We love the juxtaposition of fruit and savory characters in this year’s wine and the deep mineral core. Drink up – no need to cellar!