

2022

GAMINE ALIGOTÉ

Chardonnay's cool younger sister – you def wanna hang!

BOX SCORE			
VARIETY	ALIGOTÉ	ALC	11.3%
APPELLATION	VAN DUZER CORRIDOR	PH	3.29
VINEYARD	PAMAR VINEYARD	PRODUCTION	70 CASES
AGEING	10 MONTHS NEUTRAL FRENCH OAK AND STAINLESS		



VINTAGE RECAP

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

Bud break proceeded in early April, then a massive cold front came through in late April and brought snow and ice, causing widespread frost damage on many of the early buds. The weather stayed rainy and unseasonably cool into June. With primary buds all but gone, this put us seriously behind at that point in the growing season, leaving us pondering if the vintage was done before it even started.

Then the sun came out, the days warmed, and our resilient vines found a way to thrive and grow. The summer was ideal and slowly our spirits rose, but what would happen in early fall? Lucky for all of us, the good weather held until mid-October, providing enough time for us to harvest all of our sites with near-perfect conditions and ripeness.

This is Kate's first year working with the Pamar Vineyard after patiently awaiting these young vines to produce grapes ready for vinification for the past four years. The vineyard's location in the Van Duzer Corridor allows for great retention of freshness in the wines of the area due to cool ocean air that rushes in every afternoon during the growing season, balancing out the summer sun. The 86-acre property is planted with 23 acres of equally interesting varieties such as Mondeuse Noire, Chenin Blanc, and Trousseau Noir. Pamar is LIVE sustainable and Kate's Aligoté block is farmed specifically without glyphosate.

WINEMAKING + FERMENTATION

Direct press and primary + malolactic fermentation naturally occurring in neutral and stainless barrel. The young vines at Pamar are ones to watch, already showing delicious balance and fruit presence! Unfiltered and unfinned with just a kiss of sulfur before bottling, just the way we like it!

TASTING NOTES

We think of Aligoté as Chardonnay's really fun and charming younger sister. Kate's 2022 version hints of orchard tones – think pear and a little green apricot with a bouquet of white blossoms on the nose. Refreshing, delightful, and showing amazing length and texture, don't forget it's totally cool to make a kir with too!