

2022

DIVISION GAMAY NOIR "CRU"

The final vintage of a mineral-laden wine showing the best of classic Gamay.

BOX SCORE			
VARIETY	GAMAY NOIR	ALC	12.7%
APPELLATION	EOLA-AMITY HILLS	PH	3.40
VINEYARD	METHVEN FAMILY VINEYARDS	PRODUCTION	100 CASES
AGEING	8 MONTHS IN NEUTRAL FRENCH OAK		



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.

The 2022 vintage was considered a cool vintage, but the yields on Gamay were more modest, so did end up with riper characteristics than in 2021 (also a cooler year). The Willamette Gamay sites really delivered in a special way this vintage and it's very evident in the high quality of the wines made. We learned early in the season that the Methven Vineyard had been sold and this would be the final season of the original planting of Gamay before an expansion project of the winery buildings would mean they would be covered up in concrete and thus would end their 20 or so year tenure proving that Willamette Valley Gamay has a place at the table. It was a splendid vintage indeed and perhaps one of the best for this special site.

WINEMAKING + FERMENTATION

The iron-rich volcanic soils that dominate the Eola Amity Hills have demonstrated the highest potential for serious(ly good) Gamay that we have found in Oregon. This region clearly transcribes site and variety and hence is deserving of single-site Gamay bottlings.

Fermented with native/spontaneous yeast as a mostly destemmed traditional ferment applying both pumpovers and punchdowns allowing us to capture the nuance of the site with little carbonic influence. Aged in old oak barrels the wine was bottled after 8 months. This Gamay was made without fining or filtration and only a small sulfur addition when blended.

TASTING NOTES

The benchmark for our Gamay wines for over 10 years, the old block at Methven is fermented with a more destemmed approach to build a wine of elegance, timeworthiness, and classic Gamay character and just a touch carbonic maceration as a spicy fruity supplement. This forest floor and blackberry noted wine with a highly dark mineral backbone will delight Gamay lovers of all types (one last time).