

2022

DIVISION GAMAY NOIR "LUTTE"

A fantastic wine brooding both brightness and darkness.

BOX SCORE			
VARIETY	GAMAY NOIR	ALC	12.5%
APPELLATION	WILLAMETTE VALLEY	PH	3.74
VINEYARDS	JUBILEE 66% EOLA SPRINGS 17% ABBEY ROAD FARM 10% METHVEN 7%	PRODUCTION	380 CASES
AGEING	8 MONTHS CONCRETE TANKS, STAINLESS TANKS & NEUTRAL FRENCH OAK BARRELS		



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.

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. These soils make up the majority of our Willamette Valley Gamay and thus the "Lutte" bottling. Fermented with native/spontaneous yeast and both whole cluster carbonic and semi-carbonic technique, as well as some destemmed traditional fermentation to capture the best of Gamay's worlds - spice, fruit, tension, and generosity. Aged in old barrels and concrete tanks, 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

Easily our best "Lutte" Gamay yet, this fantastic wine balances both brightness and darkness with its black currant and strawberry compote - a spice-laden potion of deliciousness is perfect for Gamay lovers. The deep and dark mineral notes, classic white pepper tones and crunchy palate linger on for what seems like forever before slowly dissipating as you take your next sip. This wine will keep you intrigued until the bottle is gone. Drink now, drink tomorrow, or just wait and see what becomes of one of our finest Gamay efforts yet.