

DIVISION WINE • MAKING COMPANY •

2023

DIVISION NOUVEAU NOUVEAU

A celebratory wine created to signify the end of harvest.
Unfined, unfiltered, and unpretentiously fun.

BOX SCORE			
VARIETY	GAMAY NOIR	ALC	13.5%
APPELLATION	COLUMBIA VALLEY	PH	3.65
		PRODUCTION	650 CASES



VINTAGE RECAP

A cool and late start of the growing season was quickly caught up with a long dry warm late spring and summer that allowed easy ripening just as the late summer temps began to cool. We harvested the Gamay grapes for our Nouveau Nouveau in mid-September with ideal conditions and ended up with a beautiful crop for what would become our first wine of the vintage.

WINEMAKING + FERMENTATION

We fell hard for the carbonic maceration fermentation technique while learning about and making wine in the Beaujolais region, also where nouveau wine came to be in what has become the annual tradition of the first wine of each vintage released on Beaujolais Nouveau Day. Carbonic maceration involves fermenting the wines fully on the stems in a closed vessel that is initially inundated with co2 that macerates the grape skins by mostly using the co2 to enzymatically extract color, phenolics, and flavors. It's the perfect approach for producing a fruity, easy-to-drink, ready-to-party wine that we love celebrating the end of harvest with.

TASTING NOTES

Well, what can you say - this one is just a pure simple delight. We loved making it and think we nailed this year's Nouveau Nouveau. Juicy, strawberry, mineral-laden and just delicious - we think everyone will enjoy drinking this on Nouveau Day or anytime from the day it's released!