

2023 DIVISION-VILLAGES "LES PETITS FERS"

We love drinking and sharing this crushable, juicy, carbonic Gamay.

BOX SCORE			
VARIETY	GAMAY NOIR 100%	ALC	13.2%
APPELLATION	OREGON 67% WASHINGTON 33%	PH	3.60
AGEING	6 MONTHS IN CONCRETE TANKS AND NEUTRAL FRENCH OAK BARRELS	PRODUCTION	525 CASES



VINTAGE RECAP

The 2023 vintage started near the historical averages for the first time in many years. After a pleasant and dry start, May brought prolonged precipitation into early June, which slowed things down on the growth side. As soon as it dried out in early June, the season remained mostly dry and quite warm until early September. While there were definitely some hot stretches, which is quite normal in the Pacific NW during the summer, the heat waves were less extreme than in recent years like 2021. This was quite the opposite of many other parts of the U.S., especially the southern half, which experienced the hottest summer on record.

Most of our Gamay comes from the Willamette Valley where the vintage was ideal for the grape's peppery and red fruited proclivity, but we also farm one Gamay vineyard in the Columbia Valley that gives juicy ripeness and tons of mineral complexity. The yields were light in the Washington site in 2023 due to rains during flowering, but what we did have was picked at the ideal moment in late September. Picking for our Willamette Valley sites spanned a few very nice weeks in mid-October after a bout of rains in late September, which jokingly we called our "second" harvest of 2023.

WINEMAKING + FERMENTATION

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."

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

We love the juxtaposition of fruit and savory characters in this year's wine and the deep mineral core. The 2023 hits all the right spots and has the red fruitiness and peppery characteristics that scream GAMAY! We think you will adore this wine as much as we do, so drink up - no need to cellar!