

# 2024 DIVISION WINEMAKING CO. "NOUVEAU NOUVEAU"

**Variety – Gamay**

**Appellation – Columbia Valley AVA**

**ALC – 13%**

## **Vineyard & Vintage Recap**

The Columbia Valley is a wide swath of land that reaches from the northern border of Oregon to well into the northeastern parts of Washington State. Within this region is the Yakima Valley, home to our nearly 6-acre block of Gamay Noir at Carousel Vineyard, which we have worked with since 2013, assisting in the vineyard transitioning to organic principle farming beginning in 2019.

We love this particular site for its mineral intense soils formed from volcanic Miocene uplift against basalt bedrock layered with a primary topsoil made up of sandstone, pulverized quartz and lime– silica, overlaid further with the mixed glacial runoff of Missoula floods. This mix makes the region so dynamic, unique, and in this case, perfect soils for our crunchy and fruity Nouveau Nouveau.



The 2024 vintage started off near the historical averages in early April and experienced a few of the typical hot and dry stretches that are the norm in Eastern Washington through mid August before the days shortened and the nights grew cooler as we headed into fall. The mostly southeastern exposure and higher elevation of this site insulates it from the hottest temps of the Yakima Valley, which has proven year in and year out to be one of Carousel's best and defining features. Fruit picking commenced at the ideal time in mid September with near perfect yields and balance of sugar and acidity for this fan fave quaffer of a bottling.

## **Winemaking + Fermentation**

We utilize a mix of fully carbonic maceration (all whole cluster in carbon dioxide enriched environment) and High percentage whole cluster (semi-carbonic) approaches which featured some destemming and use of traditional ferment management techniques like pumpovers for the Nouveau Nouveau. This vintage utilized the spontaneous fermentation of our winery "house" yeasts. After a short 8-10 days on the skins, the grapes were pressed and finished primary and secondary fermentation and settling as juice in stainless tanks. As this is a nouveau wine, there was no extended aging regime to make the tight bottling turnaround to make it to everyone's glasses by November 21s, 2024 – the traditional Beaujolais Nouveau day for this year!

## **Tasting Notes**

Our Nouveau Nouveau Gamay is made to celebrate the tradition of Nouveau – a time to revel and celebrate at the end of each harvest and the completion of a year for hard work from vineyard to glass. In France this celebration occurs each year on the third Thursday of November, and as such, and with respect for Kate's French upbringing, we ask that you wait to open this wine until 11/21/24 and then truly enjoy our tasty nouveau in the company of loved ones over the holiday season and beyond!

