



## 2014 Gamay Noir, Willamette Valley

130 Cases Produced

### Vineyard Composition

92.5% Givtnger's Vineyard, Eola-Amity  
7.5% Cherry Grove Vineyard, Gaston

### Chemistry

12.4% Alcohol

### Vintage Notes

We have long been thinking about adding an additional red varietal to the Love & Squalor lineup. While it is not widely planted in the Willamette Valley, Gamay noir seems the perfect candidate. It is a cousin of Pinot noir and is found planted alongside it in Burgundy, our touchstone region. There are older plantings of Gamay in Oregon dating to 1987, and there have been additional plantings in every decade since. It is currently finding wider popularity among growers and winemakers, and we expect there will be a healthy supply of Gamay noir grapes in the near future. This bottling is comprised of grapes from two vineyards. Ginger's Vineyard is a high-altitude low-yield site near Amity Vineyards in the Eola Hills. It was planted sometime in the late 80's by Amity's Myron Redford. Cherry Grove Vineyard, located in the hills behind the town of Gaston, grafted over a steep lower block to Gamay Noir in 2013. This is the first harvest of that fruit.

The Gamay came into the winery on October 8th, 2014. Both vineyards' fruit went whole cluster together into one 1.5 ton open-top fermenter that was then covered airtight for carbonic maceration. After one week, we took the top off and stomped on the cap to allow the start of regular aerobic yeast fermentation. When it was halfway dry the must was pressed to remove the juice from the skin and stems. The wine finished its journey to dryness in a tank and was then transferred to 2 puncheon barrels (130 gallons each) and one barrique (59 gallons) where it went through malolactic fermentation and an 18 month elevage. This wine was bottled, unfinned and unfiltered, on April 9th, 2016