

love & squalor

2019 Gamay Noir, Willamette Valley

120 Cases Produced

Vineyard Composition

100% Methven Vineyard, Eola-Amity Hills

Chemistry

13.5% Alcohol 6.0 g/L Titratable Acidity 3.68 pH

Vintage Notes

While it is not widely recognized in the Willamette Valley, Gamay noir is the perfect companion to our other offerings. 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 1988, 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.

Vineyard Notes

Methven Vineyard boasts 5.5 acres of Gamay noir, and they are putting in a new block as we write. This places them as the top grower of the varietal in the Eola Hills, and in the top 5 in the state. Their estate vineyard yields full and flavorful clusters of fat berries that are hard not to munch on when they arrive at our facility.

Production Notes

The Gamay came into the winery on October 14th. The fruit all went whole cluster into a 1.5 ton open-top fermenter that was then covered airtight for carbonic maceration. After 14 days, 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 4 barrique barrels where it went through malolactic fermentation and an 15 month elevage. This wine was bottled, unfined and unfiltered, on March 3rd, 2021.

