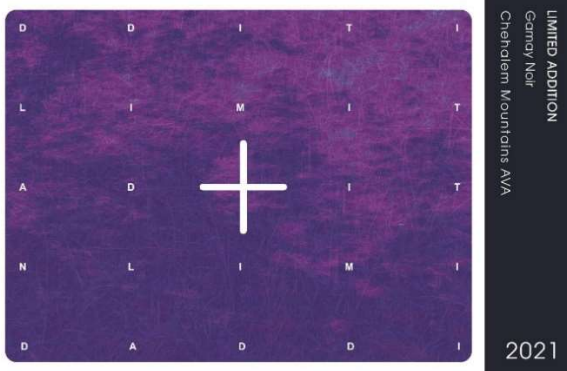




Limited Addition Wines

## 2021 Chehalem Mountains Vineyard Gamay Noir



AVA: Chehalem Mountains      PRODUCTION: 100 cases  
VARIETAL: Gamay Noir  
ALCOHOL: 13.2%  
TA: 6.3    PH: 3.45  
VINEYARD: Chehalem Mountain  
SOILS: marine  
FARMING: West/300 ft, Biodynamic & no till  
ELEVAGE: Neutral oak barrels

Gamay Noir grown in the Willamette Valley produces powerful wines that are quite different than what we typically see from Beaujolais. We see greater intensity of color, firm tannin structure, and higher levels of acidity as well in the wines. The marine sedimentary soils in Chehalem Mountain are known for increasing color and tannin in Pinot Noir which we can compare across the regions varied land scape and expression of site through different terroirs. The combination of this soil type and the greater amount of power we see from the Gamay grape results in a very structured wine with incredible aging potential. Fermentation with 30% whole cluster inclusion adds further tannin from the lignified stems and warm woody spices creating secondary and tertiary complexity negating any need to use new oak. This wine was aged for 16 months in neutral French oak barrels and bottled unfined and unfiltered. This is a small release.