



Limited Addition Wines

2022 Gamay noir – Eola Springs Vineyard



LIMITED ADDITION
Gamay Noir
Willamette Valley • Eola-Amity Hills AVA
2021

AVA: Eola-Amity Hills	PRODUCTION: 300 cases
VARIETAL: Gamay noir	ALCOHOL: 12.4%
	TA:6 PH: 3.45
VINEYARD: Eola Springs	SOILS: Volcanic Jory
FARMING: Dry Grown/LIVE	ASPECT: NorthWest/450ft
Organic practices & no till	
ELEVAGE: Neutral oak barrels	

Gamay noir is one of the fastest growing plantings in the modern Willamette Valley, and with good reason. In the climate and terroir of the Willamette Valley, the variety produces distinctive, high-quality wines with natural low pH, thick skins and deeply colored, providing space for additive and adjustment-free wine in the cellar. The increasing clonal selections available, including the Cru Entav selection 358, from Morgon add to the quality of the wines from this variety.

The Gamay noir at Eola Springs is a field blend block of four different clones 282, 284, Seven Springs and the premium 358 cru selection. Grown on volcanic Jory soil and northwest facing this Gamay block it was harvested in mid- October it is 40% wholecluster fermented and was transferred to neutral barrel for 10 months elevage. This block also contributes to our Willamette Valley red blend. We love the vibrancy of this wine with its violet scented, Asian-spiced laced dark cherry fruits with racy acidity that helps keep the pH of the fermentation in check and brings vibrance, energy and structure to our red blend.

2022, true to the vintage, shows a lighter persona than the 2021 and is brimming with eastern spices, cinnamon, sandalwood, five-spice and full of red cherry and wild raspberries. This is the most expressive Eola Gamay to date and is beginning to show the distinctiveness of the clonal selections as this block matures.