Chateau Michelle



GAMAY NOIR

CAROUSEL VINEYARD

LIMITED RELEASE UP TO 288

KATTLE NUMBERN KATTLE NELSON WINEMAKER Hooray, for another Gamay! We got our hands on one of

the few Washington Gamay plantings, Carousel Vineyard. This wine saw carbonic fermentation in a concrete pyramid, and was blended with some whole cluster stainless steel fermented Gamay lending flavors or red fruit and cinnamon.

TA: 0.62

PH: 3.54

ALCOHOL: 13.5%

BLEND: 96% Gamay Noir, 4% Syrah

CASE PRODUCTION:

288

2021 Limited Release Gamay Noir

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

VINEYARD NOTES

 100% of the fruit was sourced from Yakima Valley's Carousel Vineyard in early September to capture intense, fresh fruit flavors.

WINEMAKING NOTES

- Part of the wine was fermented in concrete to enhance minerality, while the rest underwent semi-carbonic fermentation in a concrete pyramid.
- The Gamay Noir was aged primarily in neutral oak and concrete, then finished in stainless steel tanks, to retain freshness and minerality.
- · This Gamay Noir was aged 18 months.

TASTING NOTES

Hooray, for another Gamay! We got our hands on one of the few Washington Gamay plantings, Carousel Vineyard. This wine saw carbonic fermentation in a concrete pyramid, and was blended with some whole cluster stainless steel fermented Gamay lending flavors of red fruit and cinnamon. - Katie Nelson, Winemaker