



TA: 0.64 g/100mL

PH: 3.42

ALCOHOL: 13.0%

BLEND: 97% Gamay, 3% Syrah

CASE PRODUCTION:

527

## YAKIMA VALLEY

### 2022 Limited Release Gamay Noir

#### VINTAGE NOTES

- The season started with an unusually cool and wet spring. We saw below average temperatures from April until July which caused a delay in ripening.
- Our harvest starting two weeks later compared to the average vintage. All the moisture in the ground helped develop beautiful canopies with a nice size crop.
- The quality of fruit was outstanding and though we had to harvest select grapes earlier than expected, the wines are very promising, showing nice acidity, and great flavors.
- Both our white and red wines are showing well, and we cannot wait to see how they develop as they continue to age.

#### VINEYARD NOTES

- 97% of the fruit was sourced from Yakima Valley's Carousel Vineyard in early September to capture intense, fresh fruit flavors.
- The remainder of the fruit (3%) was sourced from the Horse Heaven Hills AVA.

#### WINEMAKING NOTES

- Part of the wine was fermented in concrete to enhance minerality, while the rest underwent semi-carbonic fermentation in a concrete pyramid.
- This wine was aged primarily in New American oak, neutral oak and 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