



TA: 0.59 g/100mL

PH: 3.58

ALCOHOL: 12.5%

BLEND: 99% Gamay, 1% Syrah

CASE PRODUCTION:

312

YAKIMA VALLEY

2024 Limited Release Gamay Noir

VINTAGE NOTES

- Despite extreme cold weather in January, the majority of vineyards across Washington demonstrated remarkable resilience, with minimal winter damage and normal yields.
- The 2024 vintage saw typical temperatures, requiring less canopy and crop management, which allowed the vintage to naturally showcase its character.
- Favorable harvest conditions, with warm days and cool nights, created an ideal balance of tannin and acidity, leading to exceptional fruit quality.
- The red varietals thrived under spectacular ripening conditions producing decadent, intense and well-balanced wines. These wines will develop over many years to come.

VINEYARD NOTES

- The Gamay Noir was sourced from Yakima Valley's Carousel Vineyard in early September to capture intense, fresh fruit flavors.
- The Syrah was sourced from our Canoe Ridge Estate Vineyard.

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 Gamay Noir was aged 6 months in 66% concrete tulip, and 34% neutral French oak.

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