

2024 GAMAY NOIR

VINTAGE FACTS 2024

The 2024 growing season in the Willamette Valley was on par with long-term averages. A wet winter was followed by a moderate spring and summer, with bud break occurring on April 15th.

A stormy May followed by higher temperatures, including a short heatwave in July that reached 100 degrees Fahrenheit, led to high humidity and a small boost in sugar levels. Vineyard stewards were prepared and proactive, so the vines avoided most negative impacts of the humidity, and the fruit increased in vigor. A warmer-than-average August helped the fruit catch up before cooler weather returned. The fruit matured naturally and reached its full potential thanks to the moderate, low-stress growing season.

Harvest began on September 23rd, later than average, with intermittent rain throughout the season. Harvest finished at the end of October, with the fruit showing an impressive balance of flavor, acid and ripe tannins. Our winemakers are excited about how this exceptional vintage displays.

THE VINEYARD

Tualatin Estate Vineyard: Established in 1973, the vineyard is covered with Laurelwood soil that formed over thousands of years on layers of wind-blown glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil.

WINEMAKING NOTES

The Cru Gamay style showcases a juicy mouthfeel, balanced oak and soft, sweet, ripe tannins. The methodology includes attention to detail from vineyard to bottle. Picked at peak ripeness, the fruit was gently destemmed for intraberry fermentation, which adds lively fruit-forward characteristics. Prior to fermentation, the must underwent a five-day, pre-fermentation cold soak providing improved complexity, color and mouthfeel. On the fifth day, the must was inoculated with selected yeast strains. After 8-12 days of fermentation in small fermenters, punched down by hand, the must was pressed out and allowed to settle in the tank overnight. The new wine was barreled with light, fluffy lees where it underwent complete malolactic fermentation.

HISTORY OF GAMAY NOIR

Sourced from our Tualatin Estate Vineyard, this estate Gamay Noir expresses the refined character of the northern Willamette Valley. A cousin to Pinot Noir, Gamay thrives in cool climates, producing a light-bodied, beautifully aromatic wine. Lifted notes of red cherry, wild raspberry and delicate florals lead to a vibrant palate framed by silky tannins and lively acidity.

TECHNICAL DATA

Grape Type: Gamay Noir

Appellation: Tualatin Hills

Soil Type: Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

Harvest Date: October 14, 2024

Harvest Statistics

- **Brix:** 23.4
- **Titrateable Acidity:** 5.51 g/L
- **pH:** 3.35

Finished Wine Statistics

- **Alcohol:** 13.1%
- **Titrateable Acidity:** 7.26 g/L
- **pH:** 3.37
- **Sulfate Level:** low

Fermentation: Small bins

Barrel Regimen: 28 months in barrel, 20% new French oak, 80% neutral

Bottling Date: April 2026

TASTING NOTES

Dark ruby red in the glass, this elegant Gamay reveals aromas of black tea, dried sage, cherry and cinnamon. The light-bodied palate balances vibrant cranberry and pomegranate fruit with savory notes of tobacco leaf and cedar. Fine tannins and bright acidity make this an exceptionally versatile food wine.

Peak Drinkability: 2026 – 2038

FOOD PAIRINGS

Serve with savory or grilled meat dishes, including brined turkey with stuffing, grilled steelhead, seasonal vegetables, or charcuterie.

