

2023

THE SET

GAMAY NOIR

CASES:

78

BOTTLED:

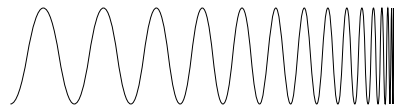
June 6, 2024

ALCOHOL:

14.6%

pH:

3.84



CLONES: Cuttings from Evenings Land in Oregon

ELEVAGE: The fruit for this Gamay is grown on our home vineyard off Mail Road in Sta. Rita Hills. After resting overnight with the fermenting Rosé in a large oak tank, we performed a "semi-carbonic" fermentation. This involved sealing the tank while pumping out the fermenting free run daily to finish fermentation in barrel. Once the tank juice had gone dry, the whole clusters were pressed and racked to neutral French oak barrels, where the wine rested for 8 months until bottling.

VINTAGE NOTES: The semi-carbonic fermentation and unique co-fermentation beginning gave this Gamay exceptional freshness and complexity. The whole cluster treatment preserved the wine's natural vibrancy while adding subtle tannin structure.

TASTING/PAIRING NOTES: The 2023 Gamay Noir is all about vibrant fruit and gentle extraction. It's juicy but never jammy. This light, vibrant red is brilliant when served chilled. Pair with street tacos.

