Unconstrained experimentation in the cellar has been happening for years. Skin contact white wines hiding in that corner. Perhaps Gamay Noir with salawing wines or varying extended disgorgement. These trials and experiences have been a creation of the refined Gran Moraine wines you know. Come

2022

GAMAY NOIR

crunchy vibrant funky fresh

WINEMAKER SHANE MOORE
YAMHILL-CARLTON
WILLAMETTE VALLEY

The Lazy Gamay. This wine has been an exploration of the possible. How little can we contribute ourselves to a red wine? How can we let the fruit do the work of winemaking for us? These are the boundaries we've been testing in the creation of this wine. What started in 2018 as a trial in minimalism with Pinot Noir brough us to the place of "Let's do this again, but with Gamay." We destem the fruit to allow purity, place into a small tank with a pressure release lid on it, and then we do nothing for about a month. We then press the fruit and rack to 10-year-old or older 228L French oak barrels and bottle after 6 months.

VINTAGE Overall warm and dry growing season, incredible vine growth with colossal fruit set and big clusters. Harvest was one of the warmest and driest on record, bringing in dry and happy fruit. A truly classic Willamette Valley vintage.

AROMAS Graphite, Himalayan blackberry, navel orange peel, lime juice, squid ink, anise, black pepper

FLAVORS Cran-raspberry cocktail, thimbleberry, huckleberry, saffron, yellow pine bark dust

TEXTURE Lifted and light. The wavy tension glides across the palate, while the tannin lingers followed by a long acidic tailbone.

VARIETAL 100% Gamay

AGING 19 days on skins, 6 months in very old french oak,

all 10+ years

ALCOHOL 12.6%

VINEYARD WillaKenzie Estate, Yamhill-Carlton AVA

WINEMAKING No punch downs or pump overs - only SO2

at finish as addition

TA 0.58 g/100ml **pH** 3.52

