



# **2021 ESTATE GAMAY NOIR**

YAMHILL-CARLTON | ESTATE GROWN

#### WILLAKENZIE ESTATE

WillaKenzie Estate is located in the Yamhill-Carlton AVA in the Northern Willamette Valley, Oregon. The winery was established in 1991 by Bernard Lacroute, who was inspired by the Estate's dynamic rolling hills that reminded him of his Burgundian roots. The Estate is named for the marine sedimentary soil series on which the vineyard is planted, in keeping with tradition that great wines reflect a true sense of place. WillaKenzie remains committed to its sustainable practices by preserving the biodiversity of the land and is Oregon's first LIVE certified winery (#001).

#### VINEYARD SOURCING

WillaKenzie Estate is one of a small handful of estates in Oregon to grow this variety, which we have crafted at our estate since 1993. Our Gamay Noir is a rustic, light-bodied wine and a true reflection of the estate and the varietal in its flavor intensity and structure.

#### VINTAGE NOTES

Inclement weather in early and mid-June happened at the same time as flowering resulting in lower-than-average grape yields for 2021. Luckily, these smaller clusters were nearly perfect in terms of their size and structure from a winegrowing perspective. Open clusters and warm, dry days during the summer led to a growing season that was nearly free of disease pressure. This beautiful fruit maintained its nearly picture-perfect integrity all the way up until harvest. In the winery, small berries led to concentrated and intense flavors.

#### VITICULTURE & WINEMAKING

Grapes were harvested by hand from the WillaKenzie Estate on September 21, 2021. Approximately 40% of the grapes underwent whole-cluster carbonic maceration, while the remaining were fully destemmed and fermented traditionally on remained on skins for approximately 3 weeks. After fermentation, the wine was transferred to French oak barrels (25% new) where it remained for 8 months prior to bottling. \*

ALCOHOL: 14.1% PH: 3.51 TA: 6.7 g/L

ÉLEVAGE 8 months in French oak (25% new)

## COMPOSITION

100% Gamay Noir

#### SUSTAINABILITY

- LIVE Certified
- Salmon-Safe

#### TASTING NOTES

Dark and brooding with notes of blackberry, poached cinnamon cherries and rooibos tea. A focused and energetic palate with dark and spicy flavors lead to silky and refined tannins.

### PRODUCTION

204 cases