

Flavorscape

Unconstrained experimentation in the cellar has been happening for years. Skin contact white wines hiding in that corner. Perhaps Gamay Noir with carbonic maceration in the lone fermenter? Way in the back where no one can see, there are sparkling wines of varying extended disgorgement. These trials and experiences have been a continuing education allowing the creation of the refined Gran Moraine wines you know. **Come explore the Flavorscape universe.**

2023 GAMAY NOIR

snap crackle pop

WINEMAKER SHANE MOORE
YAMHILL-CARLTON
WILLAMETTE VALLEY

The Extremely Work Intensive Intrepid Dreamers Gamay. We popped off the heads on 100% new French oak barrels and stuffed them as full as possible with 100% whole cluster Gamay for a carbonic fermentation. This was approximately ½ of the Gamay production. The other half was a carbonic fermentation in a tank. When we felt like the carbonic fermentation in barrel was wrapping up, we popped the heads off to pull the fruit back out for pressing. At pressing we combined the barrels and the small tank. We then put the heads back on the barrels and racked the wine that was still undergoing primary fermentation back to these barrels until they were dry. At the completion of primary fermentation, we then racked barrel to barrel off of gross fermentation lees from the 100% new wood to very old barrels to finish elevage.

VINTAGE A wet and cold spring led to a late budbreak followed by a heat spike in May that caused explosive growth through flowering. Summer was mild with ideal growing conditions. Pretty wines from a warmish Willamette Valley vintage.

AROMAS Raspberry paletas, blackberry pie, matcha, mint fields, pistachio, elderberry jam, rose petal perfume, big puffy white clouds, sunshine on fresh cold snow

FLAVORS Cherry creamsicle, strawberry leaf tea, fig, hibiscus and watermelon salad with a garnish of mint, oyster mushroom

TEXTURE Seamless viscosity up front and through the mid pallet that flows like a wintertime waterfall. A fuzzy splash of turbulent acid tannin interaction that kisses with pomelo on the finish.

VARIETAL 100% Gamay

AGING 16 days on skins, very old barrels

ALCOHOL 12.9%

VINEYARD WillaKenzie Estate, Yamhill-Carlton AVA

WINEMAKING 100% Carbonic in new barrels and in tanks

TA 5.30 g/L **pH** 3.54

Gran Moraine wines shine a light on the monologue of the Gran Moraine Vineyard, lifting its voice and vibrant energy through a signature style of elegance and restraint, with a fresh through-line of acidity. A style that has established the winery as a leader in the Willamette Valley.

©2024 GRAN MORAINÉ VINEYARD, YAMHILL, OR

LETS SOCIALIZE
🐦📷📘 #GRANMORAINE
GRANMORAINE.COM

