



# CHEHALEM



## 2019 GAMAY NOIR

Dundee Hills, Willamette Valley, Oregon

### WINEMAKERS' NOTES

Our 2019 Gamay Noir is a beautiful cranberry color that shines through the glass. The wine is bright on the nose, showing aspects of cranberry and cherry with a touch of white pepper and oolong tea, which become dense as the wine opens up in the glass. The palate is also bright, almost playful on the first sip, but it also becomes more serious. The delicate fruit flavors are balanced against beautiful juicy vibrancy and a weighted structure on the finish. The tannins are soft, but they linger with energy.

### VINTAGE NOTES

The growing season from bud break through harvest all fell within days of the 2013 vintage. Cool, wet weather arrived in early September, but by late September and October, conditions returned to sunny days and brisk nights. The resulting wines are lower in alcohol, with delicate flavors and beautiful nuances. The 2019 vintage will be one we remember thanks to the tremendous character and charisma in the wines.

### TECHNICAL NOTES

#### COMPOSITION

100% Gamay Noir

#### HARVEST

10/2/2019

#### FERMENTATION AND ÉLEVAGE

7 days pre-maceration | 18 days total fermentation and post maceration | 100% pumpovers | aged 10 months in neutral French oak

#### BOTTLING

8/18/2020 | 6.67 g/L titratable acid | 3.28 pH | 11.5% alcohol

#### RELEASE

94 cases | SRP \$35 | Fall 2020



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