



# 2018 GAMAY NOIR

## WINE TECHNICAL DATA

APPELLATION		SAN BENITO	
VINEYARDS		UNAVAILABLE	
BRIX	21.5	PH	3.4
ALCOHOL		12.2 % by Vol	
PRODUCTION		200 cases (6X750ML)	



## PLACE

The fruit for this Gamay Noir comes from an old vineyard located in San Benito, California. This site is slightly more exposed than other vineyards from where we source, allowing a greater marine influence from the Monterey Bay to gain access to the vines. The soils are that of high calcareous clay over mica schist substrate. Organic farming practices and low yields allow this true Gamay to show not only the bright red fruit for which this varietal is known for, but also a crunchy mineral component created in part by the soils in which it resides.

## WINEMAKING

- Hand harvested, 100% whole cluster directly into a sealed temperature controlled tank and blanketed with CO<sub>2</sub>.
- Fermentation began naturally after a week and lasted close to 14 days.
- Fermented grapes were gravity fed into press for gentle juice extraction.
- Rested on lees 4 months in neutral French oak barrels.
- Settled in tank prior to bottling, unfiltered and unfinned.

## VINTAGE

2018 was an optimal vintage for San Benito and Monterey County. We saw very moderate temperatures without heat spikes. This allowed fruit to slowly ripen and develop until we thought the time was just right to pluck beautiful clusters off the vine. We aim to craft our Gamay in the purest way we know how. The grapes were farmed using organic practices. We were able to pick solely after achieving physiological ripeness, which translated to minimal winemaking procedures in the cellar, creating wines of purity and place.