

RUSSELL JOYCE COLLECTION
GAMAY NOIR
2019

TECHNICAL DATA

APPELLATION	SAN BENITO		
VINEYARD	UNDISCLOSED		
BRIX	19	PH	3.34
ALCOHOL	11.1 %		
PRODUCTION	300 cases (12x750ML)		
UPC	8 95627 00229 8		



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 consist 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 clusters placed directly into a sealed temperature controlled tank and blanketed with CO2 .
- Fermentation began naturally and lasted 14 days.
- Fermented grapes were gravity fed into press for gentle juice extraction.
- Rested on lees 4 months in neutral French oak barrels & small concrete vessels.
- 15ppm free SO2 was added only prior to bottling in order to preserve freshness.

AROMA *Bing Cherry, Overripe Strawberry, Himalayan Salt, Marjoram*

PALATE *Tart Raspberry, Lime Zest, Tangerine, White Pepper, Flint*

This modern classic is rooted in the style of Gamay from Cru Beaujolais. Bright aromas of cherry and herb jump out first in this pronounced wine, leading to a palette of tart raspberry, salted citrus and mineral driven undertones. It feels light and playful, but finishes with a subtle grip that lends to its balance.