

RUSSELL & JOYCE

GAMAY NOIR  
2022

## TECHNICAL DATA

<b>APPELLATION</b>	ARROYO SECO		
<b>VINEYARD</b>	ZABALA		
<b>BRIX</b>	21.5 - 22.5	<b>PH</b>	3.5
<b>ALCOHOL</b>	13 %		
<b>PRODUCTION</b>	725 cases ( 12x750ML )		
<b>UPC</b>	8 95627 00229 8		



## PLACE

The fruit was harvested from the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay force the grapes to spend more time on the vine building flavor and complexity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness & minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the perfect conditions for growing Gamay Noir.

## WINEMAKING

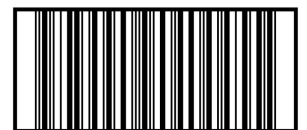
- Hand harvested, 100% whole clusters placed directly into a sealed temperature controlled tank and blanketed with CO2 .
- Fermentation began naturally and lasted 14 days.
- Fermented grapes were gravity fed into press for gentle juice extraction.
- Rested on lees 4 months in large format neutral French oak puncheons.
- 15ppm free SO2 was added only prior to bottling in order to preserve freshness.

**AROMA** *cherry juice, pink peppercorn, maple, raspberry leaf tea*

**PALATE** *cranberry, blood orange, rhubarb, black tea, pine*

*Dark red fruit and leafy earth take the lead on this Beaujolais Cru-inspired, distinctly Californian, crunchy red wine.*

**CASE UPC :**



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