



2021 Walter Scott Gamay noir, Arlyn Vineyard, Chehalem Mountains, Willamette Valley

75 cases produced

\$40 Retail

The first Gamay noir vines in Oregon were originally planted in 1983 in the Eola-Amity Hills for pioneering winemaker Myron Redford at Seven Springs Vineyard. Early examples of Willamette Valley Gamay noir were compelling, with freshness, purity, and crunch. These wines, alongside the great Cru's of Beaujolais, ultimately inspired us to seek out Gamay noir for Walter Scott.

In 2017 Janis Pate, an incredibly dedicated winegrower, began sharing her 1.3 acres of biodynamically farmed fruit from Arlyn Vineyard with us. Planted in 2012, the site is tucked into the Chehalem Mountains, facing west, directly across the ravine from the Ribbon Ridge AVA, on similar marine sedimentary soils.

Our goal with Gamay noir is purity of fruit, and freshness with minerality. We strive to make not just a simple, fruity style of wine, but one with depth and muscle. To that end, the grapes were fermented dry with 90% whole cluster and ambient yeasts then aged in four 228 liter neutral barrels for 7 months with an additional 3 months resting in stainless, at which point it was bottled without fining or filtration.

Our Gamay noir showcases a generous nose with notes of freshly picked Herbs de Provence and black pepper. On the palate, the wine is fresh and crunchy, evocative of red raspberries, pomegranate, red currant, and blood orange. The finish is persistent with medium tannins and balanced acidity. This wine carries some serious structure and is crushably delicious.

Farming: Biodynamic

Ingredients: 100% Gamay Noir grapes from the Willamette Valley, SO2

Whole Cluster: 90%

Yeast: Ambient

French Oak: Aged in 228L barrels for 7 months and 3 months in stainless steel

Malolactic conversion: 100%

Unfined & Unfiltered

ABV: 13.5%

Residual Sugar: 0 g/l