

2022 GAMAY

VAN DUZER CORRIDOR
WILLAMETTE VALLEY · OREGON



Our 2022 GAMAY NOIR is our first contribution to the explosive rise of this grape in the Willamette Valley. While many associate the varietal with the ultra-light nouveau styles produced in Beaujolais, ours deliberately eschews that approach in pursuit of a robust Cru-style Gamay. After coaxing out dramatic spice and intensity through vinification, we age this wine in concrete and a touch of neutral French Oak to develop texture while preserving freshness.

VINTAGE

The 2022 vintage was a rollercoaster of a season. The season began with a frost event that affected many parts of the Willamette Valley. Our Estate was spared on account of our later than average budburst date, but most feared the loss of their entire crop. Ample spring rains followed and contributed to bountiful yields across the Valley. We were then graced with one of the longest seasons in the last decade, one that lasted well into October with sunshine and 80 days without rain. It was an astonishing vintage and a winemaker's dream.

TASTING NOTES

Medium Red Delicious apple in color. The youthful bouquet expresses primary notes of light cinnamon spice, wet stone, and graphite. Whispers of cassis, blackberry, and violet ebb in and out with swirls. The extremely pleasurable palate bursts with deftly balanced acid and finely woven tannins. The wine finishes with a persistent, mouth-watering quality that begs for another sip.

- Rachel Rose, Winemaker. Fall 2023.

VINEYARDS

100% Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 175

FERMENTATION STYLE: 5% Whole Cluster fermentation with a 34-day maceration.

CAP MANAGEMENT: Aged for 9 months in concrete and 28% New French Oak.

pH: 3.52

TA: 6.0 g/L

ABV: 14.2%

CELLARING

4-6 years, 2026 – 2028.

BRYN MAWR VINEYARDS

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