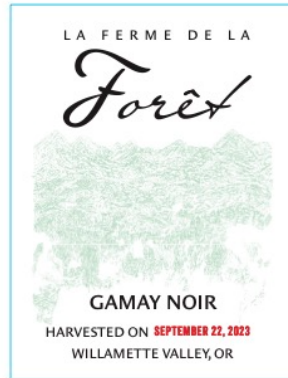


# 2023 La Ferme de la Forêt Gamay Noir



## Sourcing Information

The 2023 Gamay Noir comes from two new vineyard sites for us to work with in the Willamette Valley towns of Hillsboro and Carlton, just southeast of Mount Hood and at the Northern-most part of the Valley. The Willamette Valley is known as a cool and moist climate, not unlike that of Burgundy, with cold and wet winters, followed by dry and mainly temperate summers. The valley floor, where the Gamay was sourced from, is composed of rich alluvial soils, which make for ideal growing conditions that have helped the Willamette Valley stand out as a preeminent wine growing region of the New World.

## Winemaking Information

We picked the 2023 Gamay on September 22 following an uneven growing season in the Willamette. The year started off with a cool and wet spring marked by some freezing temperatures in April, followed by stable warm weather throughout the summer, leading up to an ideal fall harvest. Upon arrival into the cellar, we utilized mainly carbonic fermentation with only periodic minimal pump-overs in order to limit extraction, and maintain lifted aromatics and pureness of fruit. After the wine was dry, we moved the juice into neutral French oak barrels where they rested for three months until bottling.

## Tasting Notes

The Gamay Noir is our ode to the great wines of Beaujolais - wines which we love to drink with friends year-round and are enjoyable upon release as well as with age in the cellar. Utilizing Carbonic fermentation and minimal extraction, our goal was to keep this wine light and quaffable. We love bringing this wine to warm weather cookouts, throwing it in the Yeti to get a slight chill on it, and popping and pouring for friends along with burgers and smoked sausages.

Varietals - 100% Gamay Noir

Origin - Hillsboro, OR and Carlton, OR; Willamette Valley AVA

Alc - 12.7%

Production - 98 cases