



2019 Gamay Noir Sonoma Coast

Gamay Noir grown in Sonoma Volcanics on a cold windswept slope. Our third wine from this site, this 2019 is loaded with all that sexy Gamay fruit that we expect from this variety. This is definitely the most traditional Gamay Noir of the three we have bottled from 2019.

100% Gamay Noir

100% Whole Cluster Fermentation

Partial Carbonic Maceration

100% Ambient yeasts

100% Stainless Steel Fermentation

Aged in neutral French Oak Barrels for 5 months

Free So2 @ Bottling – Yppm

3.4 pH

13.0% Alc By Vol

Tasting Note:

Dark spicy black and snappy red fruits are highlighted with aromas of candied apple and the sweetest red strawberries. Gorgeous fruit unfolds layer after layer with savory spices, texture and a natural sweetness. Waves of flowers, berries, spice and Gamay sexiness pour from a glass of this light and tactile red wine. Think Sexy Fruit.

Drink Chilled.