



2020 Gamay Noir Alpine Peaks

Gamay Noir from a pink granite covered peak in the Sierra Foothills, this Gamay is quickly becoming our favorite little red in the cellar. Two days on its skins after a 7-day carbonic maceration have formed a wine that is lighter in body and color than your typical Gamay, but who wants to drink typical anything? This wine is a pure blast of alpine fruit and joy!

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 – 3ppm

3.4 pH

12.0% Abv

Tasting Note:

Alpine strawberries and cherry skins. Translucent electric pink in color, light-medium body and loaded with joyous fruit and spice. Very buoyant and light on its feet, it is packed with gorgeous and continuously unfolding fruit, spice and love. This wine is too fun for words, Gamay fruit and alpine freshness all in one glass is everything. 2020 Alpine is Ruby Waves of joy.

Drink Chilled.