



2014 Gamay Noir

Winery Name: Grochau Cellars

Owner/Winemaker: John Grochau

Year Founded: 2002

Winery Location: in the Eola-Amity Hills above Amity, Oregon (Willamette Valley)

About: John Grochau was first introduced to wine and the winemaking landscape in his early 20's, while racing bicycles for a French team in the Loire Valley. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced, textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

Vineyards: The 2014 Gamay Noir was sourced from the certified organic Redford-Wetle Farm.

Harvest: 2014 was an early year from start to finish, bud break was two weeks ahead of average. Spring and summer were warmer than average, but with very few heat spikes. Harvest was one of the earliest to date, starting on September 9th. The Gamay was picked on September 15th, at about the halfway point of harvest.

Winemaking: The grapes were sorted and placed in the fermenter with 33% whole clusters. The cold soak lasted approximately five days before fermentation started without inoculation. Fermentation lasted approximately 15 days. The wine was pressed and barreled in 4-8 year old barrels, and aged 15 months sur lees, never racking or stirring.

Bottling: The wine was bottled in February 2016. 125 cases were produced.

