



gc
WINES

2021 Vivid Vineyard Chardonnay

Winery Name: GC Wines

Owner/Winemaker: John Grochau

Associate Winemaker: Aurelien Labrosse

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. After 10 years in restaurants and 4 years working in wineries, he started Grochau Cellars in 2002. The goal has always been to make wines that are balanced, textured and expressive of place. Inspired by the diversity of the Willamette Valley's soils and microclimates, we source grapes from 15 different vineyards from all around the Willamette Valley. While Pinot Noir is our focus, we are always pushing in new directions and exploring new varietals that include, Gamay Noir, Melon de Bourgogne and Trousseau. We constantly experiment with new fermentation and aging techniques to create some unique expressions of a varietal or to bring some subtle nuance to a larger cuvée.

Vineyard: Vivid Vineyard, Eola-Amity AVA.

Case Production: 50 cases.

Vintage: The 2021 vintage was a unique growing season in the Willamette Valley. The year started much the same as it has for twenty years, with bud break beginning in mid-April. The summer was hotter and dryer than usual, with new record high temperatures in the Willamette Valley. Despite the intense heat, we picked grapes with balanced sugars and acids, giving us wine that is immediately charming, with vibrant fruit and supple textures.

Winemaking: Vivid Vineyard is located in the Eola-Amity AVA. The soil is Jory volcanic, and the cooling winds from the Van Duzer Corridor are strong in this location, which keeps the rich acidity in the wines. Our Vivid Vineyard Chardonnay is a blend of 3 clones 76, 95 and 96. All the clones were picked together and whole cluster pressed. The resulting juice was settled for 24 hours before being racked to French oak barrels. (1 twice filled barrel, and 2 x 3 times filled). We aged the wine 16 months on lees before racking the wine to tank for 1 more month of aging before bottling.



