



GROCHAU CELLARS

## 2017 Willamette Valley 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 2017 Willamette Valley Gamay Noir was sourced from three vineyards in two nesting Willamette Valley AVAs: 66% of the fruit came from Björnson Vineyard and 30% from Redford-Wetle Farm (both in the Eola-Amity Hills). 14% came from Twelve Oaks Estate in the Chehalem Mountains AVA.

**Harvest:** For the last 3 years bud break started early, but in 2017 we saw a return to the "old normal," at least for the first 4 months of the year. After a cool, early spring, bud break began in the middle of April. The summer months started off cool, but by late June, the heat came and stayed. Just as harvest approached, a rainstorm came in and slowed the vineyards' rush to ripeness, giving the grapes time on the vine for flavor and tannin development and the winery more time to take care in our picking decisions.

**Winemaking:** The grapes were picked October 1 and 15 then sorted and placed in the fermenter with 25% whole clusters. After an approximately five day cold soak, fermentation started without inoculation. Fermentation lasted approximately 15 days with daily manual punchdowns. The wine was pressed and aged in neutral oak barrels for 15 months sur lie, never racking or stirring.

**Bottling:** The wine was bottled in March 2018. 325 cases were produced.