



2019 Gamay Noir
Alpine Peaks
California

Gamay Noir from a granite covered peak. This may be a one off... but we hope it is the first of many. 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:

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

Drink Chilled.