



2019 Gamay Noir
Bearg Vineyard
Fountain Grove Distric

Gamay Noir from a Volcanic mountaintop. Farmed using Biodynamic practices (we let the Demeter certification lapse for lots of good reasons). This site has tons of potential due to the dedication of the grower/owner and the dry-farmed head-trained vines that are a throwback to the low yielding long lived vines of yesteryear. Pay attention, this is a site you should follow.

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 – 5ppm

3.2 pH

12.5% Alc By Vol

Tasting Note:

Black cherry, cinnamon bark, cherry cola, loamy earth and strawberry gelatin aromas spring from the translucent black cherry-colored wine. Dusty flavors of red roses and black summer-fruits carry an open-knit, textured and more mysterious character than the other two 2019 Gamays. This Bearg Ranch Gamay is deeply savory and umami driven with a surprising fresh snap of red fruit on the finish. Think Fruit + Earth.

Drink Chilled.