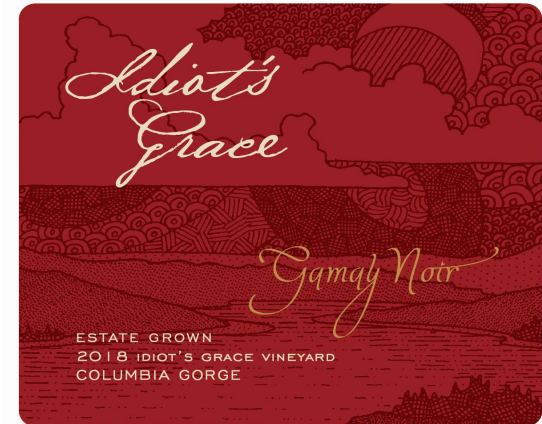


Variety:	Gamay Noir (100%)
Origin:	Idiot's Grace Vineyard (Mosier, OR, USA)
Grower:	Brian McCormick
The Site:	Cobbly benchland, clad in heavy clay here where winter water drains off the ridge saddle above, warped slightly north to overlook the Columbia River. Certified organic.
The Vintage:	Erratic winter and spring weather complicated emergence and bloom, but summer came on nicely, windily, and yielded to a warm and dry ripening period. Perfect harvest conditions;
Harvest:	12 September; picked by hand at nearly 22° Brix
Lab:	13% ABV; pH 3.5
In the Field:	We planted Gamay in the clayey corner of this parcel with the idea that, despite the late-warming rooting environment, early-ripening Gamay would finish even in tough years. True, yet the grapes are also marked by this soil in a much more constitutive way.

Fermentation, Upbringing and Bottling

An initially heavy crop was thinned repeatedly, and harvest conducted relatively later than previous years (berry size greater, atypically staggered coloring). Full carbonic maceration; pressed 15 days in. Fermentations conducted by indigenous population. Bottled 3/28/19. *59 cases produced*



Idiot's Grace

Gamay noir

2018

Columbia Gorge AVA

Objectives here were simple: typicity and vitality, perfume and lightness of foot.

Idiot's Grace

