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WINES

2021 Convivial Gamay Noir/Pinot Noir

Winery Name: Grochau Cellars

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. While Pinot Noir is our focus, we are always pushing in new directions and exploring new varieties that include, Gamay Noir, Melon de Bourgogne and Trousseau. We constantly experiment with new fermentation and aging techniques to create unique expressions of a varietal, or to bring some subtle nuance to a larger cuvée.

Vineyards: The Gamay Noir is sourced from Methven Vineyard, a L.I.V.E Certified, sustainably farmed and salmon-safe vineyard in Eola Amity. The Pinot Noir is sourced from One Heart Vineyard in South Salem Hills, Willamette Valley AVA.

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.

Convivial Wines: The Convivial wines are a new addition to our portfolio. The idea behind this project is to make wines that are fresh, energetic, and bursting with fruit. Bright and dynamic, these wines are best enjoyed with merry conversation and happy company.

Winemaking: 25% Whole cluster Pinot Noir and 75% destemmed Gamay Noir. We use mostly pump overs to limit extraction, with some light punchdowns. Grapes are pressed off and we let the wine finish fermenting in tank before going to older French oak barrels for 9 months before bottling.

Case Production: 200 cases.



