



2021 Etheric Wine Workshop Pinot Noir

Winery Name: GC Wines

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 20s, while racing bicycles for a French team in the Loire Valley. After ten years in restaurants and four years working in wineries, he started GC Wines 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 more than twenty vineyards from all around the Willamette Valley. 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 variety or to bring some subtle nuance to a larger cuvée.

Vineyards: Zenith Vineyard (Eola-Amity AVA), Cochran Vineyard (Yamhill-Carlton AVA), Eichler Vineyard (Eola-Amity AVA), and Cherry Grove Vineyard (Yamhill-Carlton AVA).

Etheric Wine Workshop: Etheric wines are clean, vibrant, natural wines, that are aged in a mix of concrete tanks, stainless steel, and some Acacia barrels. All the fruit is sustainably farmed, and we use native yeast fermentation.

Vintage: The 2021 vintage was a unique growing season in the Willamette Valley. The year started off on the 20 year average with bud break beginning in mid-April. The summer was hotter and dryer than usual, with new record highs for temperatures recorded in the Willamette Valley. Despite the intense heat, we picked grapes with balanced sugars and acids, giving us wines that are immediately charming, with vibrant fruit and supple texture.

Winemaking: Hand sorted and destemmed, 30% of the wine was fermented in concrete and aged in stainless steel, 30% was fermented in stainless steel and aged in concrete, and 40% was both fermented and aged in stainless steel.

Case Production: 1,000 cases.



