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WINES

2021 Vivid Vineyard Pinot Noir

Winery Name: GC Wines

Owner/Winemaker: John Grochau

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

Vineyard: Vivid Vineyard, Eola-Amity AVA.

Case Production: 120 cases.

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.

Winemaking: Vivid Vineyard is located in the Eola-Amity Hills AVA. While the soil type is also volcanic, the soil is much deeper here (Jory series, with around 6 feet of deep), giving the vines better availability to water throughout the growing season. The cooling winds from the Van Duzer Corridor are stronger in this location, helping keep rich acidity in the wines and increasing the thickness of the skins of the grapes. The wines have more of a dark red fruit profile with generous acids and very fine grain tannic structure. We fermented with 30% whole clusters, and aged the wine for 10 months in new French oak barrels.

