



gc
WINES

2022 Convivial Barbera

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: GC Wines Founder John Grochau made his way to wine organically, starting first in fine dining restaurants in Portland, namely the legendary Higgins, and learning to make wine under the guidance of Willamette Valley greats. In 2002, he founded Grochau Cellars, his eponymous wine label, where he could explore the production of food-friendly wines reminiscent of place. More than twenty years later, John has become well known in the Oregon wine industry as a friend, compatriot and community builder. He has lent his expertise to countless winemaking endeavors and prioritized strong relationships with growers across the state. After reflecting on more than two decades in the business, he shortened the name to GC Wines to reflect the brand's evolution from one person's dream to a dream realized and a much bigger family.

Vineyards: Waiving Tree Vineyard, Columbia Valley

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.

Vintage: The 2022 started with bud break in early April, with a record breaking frost on April 15th. The spring and early summer were very cold and wet, and it was the rainiest spring in 80 years. Summer truly began in mid-July. We had the hottest August and October on record for the region. Once we arrived at the lag phase, (the halfway point of grape ripening), we found we had a very large crop on our hands. We had to drop close to 50% in some vineyards to ensure ripeness at harvest. Due to the cool weather at the beginning of the year, we started harvesting a full 20 days later than in 2021, on September 26th. This was our biggest harvest ever, much bigger than we expected, and we didn't finish picking until October 23rd.

Winemaking: We do a carbonic fermentation for the first 10 days, then open the fermenter and (literally) jump in and break open the grape skins. We let the fermentation continue for 3 more days to extract a bit more color and tannin from the grapes. We then drain the fermenter and finish fermentation in stainless steel tanks. Aged 5 months in neutral oak.

Case Production: 200 cases.



