



2022 Etheric Wine Workshop Auxerrois

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 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 varieties 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: Zenith Vineyard, in Eola-Amity AVA.

Case Production: 250 cases.

We added 20 ppm of sulfite to the grapes when they were destemmed, after that, there were no additions made to this wine. No sulfite, no nutrients, no tannin, no acid, no other products whatsoever.

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 pressed 30% of the Auxerrois, then allowed the resulting juice to settle for 30 hours before racking it into a Acacia wood puncheons for fermentation. The remaining grapes were hand-sorted and destemmed into 1.5 ton fermenters. The fermentation was inoculated with our previously built up "Pied de Cuve," and fermentation was managed with a mix of punch-downs, pump overs, and delestage. The wine completed fermentation on the skins in 11 days, after which it was moved to a large concrete egg for elevelage, where it completed malolactic. The juice fermented portion of the wine continued to age in acacia wood puncheons. Then both parts of the wine were blended together in a tank 1 month before bottling.

