



## 2016 Bjornson Vineyard Gamay Noir

**Winery Name:** Grochau Cellars

**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. For several years, he raced through some of France's most revered winemaking regions including Champagne, Burgundy and the across the Loire Valley. When he returned to his hometown of Portland, Oregon, he went to work in the restaurant business and quickly discovered an even greater appreciation for wine. That passion led him to Brick House Vineyards, where he worked alongside winemaker Doug Tunnel for four years. With Grochau's restaurant experience, there was a natural progression as a winemaker to craft food-friendly wines that enhance a meal. Grochau strives to make wines that are **balanced, textured** and **expressive of place**. Inspired by the diversity of the Willamette Valley's soils and microclimates, Grochau sources fruit from seven organic and sustainably-farmed vineyards. Grapes are hand-harvested and wines undergo a slow, natural fermentation. Working with grape varieties with a legacy in the Willamette Valley – namely Pinot Noir and Pinot Blanc – Grochau also seeks to showcase the potential of emerging varieties like Melon de Bourgogne and Gamay.

**Vineyards:** The 2016 Gamay Noir was sourced from the certified-sustainable Bjornson Vineyard in the Eola Amity Hills AVA.

**Harvest:** The 2016 growing season started early, summer was warm with more days of extreme heat than 2015. Late August was thankfully a bit cooler, allowing us to pick at a fairly easy pace. Gamay was picked in late September, after all the Pinot Noir was in the winery.

**Winemaking:** The grapes were sorted and placed in the fermenter with 33% whole clusters. The cold soak lasted approximately five days before fermentation started without inoculation. Fermentation lasted approximately 15 days. The wine was pressed and barreled in 4-8 year old barrels, and aged 15 months sur lie, never racking or stirring.

**Bottling:** The wine was bottled in February 2017. 125 cases were produced.

