



gc
WINES

2022 Commuter Cuvée 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: 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.

About the Commuter: "To me, most wines in this price point show winemaking more than the place where the grapes came from. With the Commuter Cuvée, we aim to make a wine that has a bright, pure expression of the Willamette Valley."

John Grochau, Winemaker

Case Production: 8,000 cases

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, and we didn't finish picking until October 23rd.

Winemaking: The Commuter Cuvée is a blend of 11 vineyards, located all over the Willamette Valley. Each lot is fermented separately and aged in a mix of (70%) French oak, (15%) stainless steel, and (15%) concrete tanks, and aged 9 months before bottling. We use very little new oak in this wine, as we are aiming to make a fresh and pure expression of Willamette Valley Pinot Noir. The palate is medium weight, with juicy acids, and structuring tannins. Due to the cool nature of the vintage, we did a light fining on some of the lots in this blend. We used a pea based protein for fining, so the Commuter is vegan-friendly!

