



gc
WINES

2022 Joyride Sparkling Rosé

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:

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: Festive Hill Vineyard, McMinnville AVA. One Heart Vineyard, South Salem Hills. V

Case Production: 600 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. This was our biggest harvest ever, much bigger than we expected, and we didn't finish picking until October 23rd.

Winemaking: This is more of a "Prosecco" in style, but it is a carbonated wine. It is a bright and fruity, with a creamy textured mid-palate and lively acidity. We gently press the grapes and ferment the juice in stainless steel tanks. We age the wine on lees for 4 months before preparing the wine for bottling. We don't do any "dosage" in this wine, so you have a bright and fresh sparkler with limited residual sugar, < 2 g/l.



