



2019 Impulse Gamay Noir

Jubilee Vineyard Amity ~ Eola-Amity Hills, Oregon Gamay Noir -

This growing region is unique for the winds from the Van Duzer Corridor. Maritime influence cools off at night to aide in acid retention. Winds help to keep the vineyard canopy clean. Fruit clusters are smaller and the skins are thicker with high levels of tannin. The vineyard is Organically farmed by 4th generation farmers, Steve and Mary Walker. The Gamay block here is at 400ft with a southern aspect.

Vintage

The vintage will be remembered for the early rains in September and rapid cool-down into October, which challenged harvesting decisions. Although fall rain did arrive sooner than normal this year, the fruit still reached the desired Brix levels we were aiming to achieve.

Winemaking

The clusters were completely destemmed into 1/2 ton size, open-top, oak fermentors. A brief cold-soak period, before alcoholic fermentation was done to build depth. Regular manual pigeage was done for cap extraction. After a pressing to liberate the juice, the wine finished to dryness and settled clear. Malo-lactic fermentation and aging were hosted in select, 300L French oak hogsheads for 10 months plus neutral, traditional barrique. Varietal character shines through out.
Production: 80cases

The Label

Our version of the “critter label”. Gamay Noir is impulsive. Drink it now...or not, pair with exotic foods...or a burger, depends on the mood and the impulse. We are very fond of jellyfish and especially the impulsive way they move.