

Division Gamay Noir Un

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Gamay

WINEMAKING: The Gamay grape originated in the Beaujolais region of France and has a unique fermentation approach called "carbonic maceration" that we learned while training and going to enology and viticulture school in our early winemaking days. We use this method and variations of this technique for most of our Gamay lots, including this Gamay. We then age in a combination concrete and stainless steel tank and small number of neutral French oak barrels for 10 months before bottling. A small amount of sulfur was added when the wine was assembled and the wine was neither fined nor filtered.

ALCOHOL BY VOLUME: 12.7%

AGING: 10 MONTHS IN CONCRETE AND STAINLESS TANKS AND NEUTRAL FRENCH

ANNUAL PRODUCTION: 242 cases



THE STORY

Division Winemaking Company is a Portland, Oregon based winery founded in 2010 by Kate Norris and Thomas Monroe. Inspired by the wineries of the Loire, Beaujolais, Burgundy and the Northern Rhone, where Kate and Thomas first learned winemaking and viticulture, Division crafts approachable and balanced wines with an emphasis on minimal manipulation in the cellar.

PHILOSOPHY: Tom and Kate are inspired by the wineries of the Loire, Beaujolais, Burgundy and the Northern Rhone. Tom and Kate like to work with well-farmed fruit from terroir-expressive vineyards to craft wines that are approachable and balanced, with as little manipulation in the cellar as possible.

THE SELLING POINTS

SUSTAINABILITY: Minimal Intervention / Augmentation, Natural Fermentation

