

# Division Gamay Renardiere

## THE FACTS

**COUNTRY:** USA - OR

**REGION:** Willamette Valley

**APPELLATION:** Eola-Amity Hills

**CEPAGE:** 100% Gamay

**WINEMAKING:** Because of the 2020 unknowns, we decided to destem most of the fruit and still utilized our favorite approach of a pied de cuve build-up (early harvest grapes) used for harnessing the native yeasts on the site. We kept the skin time relatively short and the ferment warm to bring in more red fruit character and lessen the possibility of smoke tones, which really worked! The resultant lower tannin extraction with loads of savory fruit tones reminds us of some of our favorite Gamay wines and given the challenges, a very nice vintage.

**AGING:** 10 Months French Burgundy oak barrels

**ANNUAL PRODUCTION:** 50 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 ADJECTIVES

**OVERALL:** Complex & harmonious

**AROMAS / FLAVORS:** Holiday spices and ripe, savory strawberries layered over a wet rock like minerality

**MOUTHFEEL:** Focused on texture over power & concentration

## THE SELLING POINTS

**AWARDS:** 90pts Wine Enthusiast

**SUSTAINABILITY:** Organic In Practice, Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Gamay goes with practically everything!

