

Division Gamay Lutte

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Gamay

WINEMAKING: Fermented with native/spontaneous yeast and both whole cluster carbonic and semicarbonic technique, as well as some destemmed traditional fermentation to capture the best of Gamay's worlds - spice, fruit, tension, and generosity. Aged in old barrels and concrete tanks, the wine was bottled after 8 months. This Gamay was made without fining or filtration and only a small sulfur addition when blended.

AGING: 8 Months concrete & stainless tanks & neutral French oak

ANNUAL PRODUCTION: 380 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: Bright and aromatic

AROMAS / FLAVORS: White raspberry, tangerine, earth, cremini mushrooms, rooibos tea

THE SELLING POINTS

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

PAIRINGS: Chicken tagine, grilled bratwurst, beet salads, goat cheese

