



2022
GAMAY NOIR
RANCHO CODA
SONOMA COUNTY

Coming from an exciting new vineyard in Sonoma County of heightened exposure to the elements and complex Franciscan soils. As always we pick it at a conservative physiological ripeness to preserve freshness and lively acidity. The clusters are left whole and started naturally by carbonic maceration, which lends its effusive high tone fruit appeal, then eventually crushed by foot and finished whole cluster to integrate the skin contact, extraction and spice. Pressed to neutral barrique for a short 6 month elevage and bottled young to preserve delicate aromatics.

Light, fresh and utterly charming. Wild strawberry and summer herbs with cranberry tartness.

11.8% ABV

JOLIE LAIDE