

# OUTWARD

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## 2022 Presqu'île Vineyard Gamay

### vineyard

Presqu'île is located on the southwestern end of the Santa Maria AVA and is therefore a very cold location with a strong influence from the ocean.

Santa Maria is a unique east/west valley, which acts as a funnel receiving all of the maritime effects from the cold Pacific. The vineyard is infiltrated daily by cold fog and wind, which lengthens the growing season and allows the fruit more time on the vine to develop complexity of flavor. The vineyard is planted on ancient sand dunes and is certified organic.

### winemaking

The Gamay was harvested by hand at 23.6 Brix. Fermentation was carried out with native yeast and 50% whole clusters included. After 10 days on the skins and stems, the ferment was pressed to tank, and after one night the wine was moved to neutral oak barrels where it underwent a native malolactic fermentation.

After 7 months in neutral oak, the wine was bottled with minimal sulfur and without fining or filtration in April 2023.

### tasting notes

The 2022 Presqu'île Gamay delivers a bouquet of earth, herbs, and red fruit. The cool climate of Santa Maria combined with 50% whole cluster fermentation encourages a fresh herbal quality with notes of green and black tea, green peppercorn, and woody spice.

Below the spice and earth, bright red cherry, goji berry, and pomegranate round the palate, while a core of acidity and well-balanced tannins bring it all together.

### details

- composition: 100% Gamay Noir
- cases produced: 84
- harvest Brix: 23.6
- alc: 13.0
- pH: 3.78
- TA: 5.3 g/L
- RS: 0.2 g/L