



2020 Gamay

Barsotti Vineyards

El Dorado

In 2010 when we were planting the white varietals for our *Eliza* Blend with Ron Mansfield at the Barsotti Vineyard, others (Steve Edmunds, Nathan & Duncan at Arnot Roberts) were planting Gamay. In the Beaujolais region of France Gamay thrives on granite so it made perfect sense to explore El Dorado. Both producers inspired us to plant Gamay at the Fenaughty Vineyard in 2018, which will result in our first wine about 2023-24. In the meantime, the Barsotti Vineyard is now in full swing with a little extra fruit each year, so Tracey started making Gamay!

Appellation: El Dorado

Vineyard: Barsotti

Varietal: Gamay

Clone: Tablas Creek

Age: Planted in 2010

Elevation: 2800 feet

Soil: Musick sandy loam

Harvested: September 9, 2020

Pressed: September 22, 2020

Fermentation: Wild yeast & bacteria in concrete for 13 days

Aging: 6 months in neutral French oak barrels

Bottled: Unfiltered on April 30, 2021

Production: 325 cases

Release date: Summer 2021



Tasting Note:

This is a very versatile red wine for Summer. Feel free to serve it chilled or at room temperature. If you chill it down, you'll notice more high tone profile of tart berries and a touch of citrus with a strong acidic profile. Let that glass warm up and you are greeted with aromatics of your favorite baking spices, dried cherry, brambly blackberries, potpourri...and is that, bubblegum? Your mouth finds flavors of kumquat, blueberry and acai hold the wine together while it finishes with some grippy tannins and mushroom, sweet herbs and a hint of pepper. Pair this with some grilled tri-tip and a fresh Mediterranean salad.