

2022 Infinite Air Castles 58% Gamay, 42% Dolcetto Willamette Valley AVA

Like most of our wines, this began as an idea, a daydream or an air castle. Travels in France and Italy have provided much fuel for our daydream fires and Gamay and Dolcetto are both varieties that have traditionally been viewed as more humble and approachable in their home regions. We love their lively and fun personalities and look at this wine as an international party of salt-of-the-earth people. On the nose it is rosy floral and juicy with blueberries and boysenberry, as well as grilled plums, cracked pepper, dark berries, obsidian minerals, petrichor, and summer forest. The palate reflects the nose and brings along bright juicy acid, a plush and velvety mid palate, and a long firm structure. Great with a chill as a summer red accompaniment to anything off the BBQ, and will work well with late summer and early autumn as the nights become cooler.

Technical Information

Grape Varietals: Gamay 58%, Dolcetto 42%

Vineyards: Old Wagon Road Vineyard (Yamhill Carlton AVA), Aurora Vineyard (Chehalem Mtns AVA)

Final pH: 3.49

Final TA: 6.4 g/L

Alc. By Vol.: 13%

Winemaking: Grapes were sorted and partially destemmed (20% whole cluster) into 1.5 ton fermentation vessels. Native fermentation kicked off after 2 days and caps were managed by pump overs and punch downs. Fermentation took 24 days, afterwards juice was moved to half neutral French oak puncheons (500 L) and half neutral French oak barrels (228 L). Wine went through full spontaneous malo, and was sulfured afterwards (44 ppm total SO₂, 19 ppm free SO₂). No other additions/subtractions were made. 11 month elevage, then racked to stainless and bottled.

