

2023 Infinite Air Castles
75% Gamay, 25% 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 . 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 75%, Dolcetto 25%

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

Final pH: 3.41

Final TA: 5.9 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. No other additions/subtractions were made. 18 month elevelage, then racked to stainless and bottled.

