

ALTA MONTE GAMAY NOIR – PAX

California



APPELLATION: Sonoma County

BLEND: Gamay Noir

WINEMAKER: Pax Mahle

VINEYARD: _____

The grapes come from two different vineyards: 60% are sourced from the Black-Knight Vineyard on Alta Monte road which sits at the intersect between the Bennett Valley and Sonoma Coast AVAs. Soils here are clay loam and the vines are dry-farmed where possible. 40% of the grapes come from the Rancho coda Vineyard, a new, but very promising, site planted at very high elevation with sandstone, quartz and schist soils with a layer of sandy clay loam.

VITICULTURE: _____

Viticulture is practicing organic.

WINEMAKING: _____

The grapes are foot trodden as whole clusters and fermented with native yeasts in stainless steel tanks. The wine is then aged for 10 months in 500-litre neutral French oak puncheons and bottled unfiltered and unfiltered with just 8ppm of sulphur added at bottling.

WEBSITE: <https://paxwine.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

An electric burst of redcurrant, red cherry and blueberry fruits with an aromatic, tarragon herbal note and a precise acid-line. Classic Gamay flavours with generosity and precision in harmony.