

GAMAY – ÆMEVIVE

California



APPELLATION: Santa Barbara County

BLEND: Gamay (100%)

WINEMAKER: Alice Anderson

VINEYARD: _____

This wine is made of three different gamay clones from both Martian Ranch Vineyard and Shokrian Vineyard in Los Alamos, CA. Both of these vineyards are at 200 metres above sea level, they both appear sandy at the surface, but there is a rich loamy clay about 3 feet below the surface in pockets of these blocks.

VITICULTURE: _____

Martian Ranch is Demeter certified biodynamic, and Shokrian Vineyard has been farmed organically for many years. Alice plants intentional cover crops and flowers to boost biodiversity within the vineyards.

WINEMAKING: _____

The Gamay was hand harvested in 3 separate picks. All three picks were fermented 100% whole cluster in stainless steel tank. Alice does gentle pour overs throughout fermentation without the use of sulfur. Depending on each fermenter, the grapes are pressed after 16-21 days on skins. The fermentations may start a little carbonic, but they always finish with a fully extracted fermentation, leaving no berries unsquished. After pressing, the wine is aged in neutral French oak barrels for 12 months until bottling unfinned and unfiltered.

WEBSITE: <https://amevivewine.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

This wine has mouthwatering acidity coupled with soft tannins, brimming with bramble fruit and crushed raspberry flavours. A lovely expression of Gamay.