



2008 GAMAY NOIR

Nestled within the rows of Adelaida’s historic 44 year old HMR Estate Pinot Noir Vineyard is a single acre of varietal Gamay. This is the grape planted in the Beaujolais region of France, from which is made an exuberant fruit forward style called “Nouveau”. This “new wine” captures the essence of the grape’s heady berry freshness in a nonintellectual and quaffable easy drinkability. Designed for near term enjoyment, the “Nouveau” is in the bottle ready for eager celebrants of the new vintage within about 8 weeks after the grapes were still hanging on the vine.

Benefiting from its elevated site and limestone soils within the cool microclimate of northwest Paso Robles this old vine Gamay gives us compact clusters of small berries. The 2008 harvest began early in September and just over one ton of Gamay grapes found their way into the winemaker’s hands. Using a traditional French technique known as “maceration carbonique” or in the less prosaic English vernacular, carbonic maceration, the fermentation literally starts from inside the grape, seeming more like spontaneous combustion than a controlled process. The incoming grape clusters are gently placed in stainless steel tanks, misted with a yeast solution and closed up. The yeast penetrates through the grape skins and in consuming a meal of sugary juice, starts the fermentation from the inside – out. The excess juice, extruded from simply the weight of the grapes (known as free run), is drawn off, leaving only the whole grapes and clusters to continue through the fermentation, until no sugar remains. This remaining pulpy mixture is put through a gentle press, allowing contributions of light tannin and skin contact to add character to the new wine. Lightly filtered and bottled the “Nouveau” is now ready.

Tasting of fresh picked wild strawberries, the pure unadulterated fruitiness of this exciting Gamay augers well for the success of the ‘08 vintage. Best served slightly chilled this vivacious wine should be enjoyed with holiday meals amidst good cheer and celebrations with family and friends.

TECHNICAL DATA

Appellation:	Paso Robles	Yield:	1.5 tons/acre
Vineyard:	HMR Estate	pH:	3.44
Varietal content:	100% Gamay Noir	TA:	6.6 g/L
Harvest dates:	September 2, 2008	Finished alcohol:	14.1%
Brix:	25.3°	Bottling date:	November 18, 2008
Fermentation:	11 days in sealed fermenters	Production:	50 cases
		Release date:	November 21, 2008
		CA suggested retail:	\$12.00