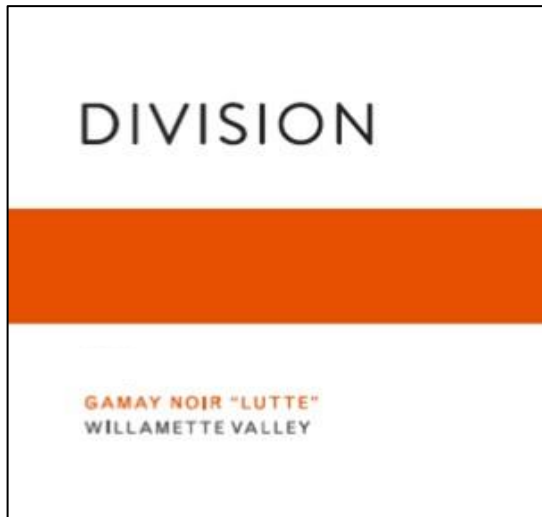


# the wine trust

HERITAGE • TRADITION • CRAFT



## Division Wine Background

**Owner:** Kate Norris and Thomas Monroe

**Region:** Oregon / Portland

**Founded:** 2010

**Annual Production:** 7,000cs

**Description:** Division Wine was founded in 2010 by two corporate refugees, Kate Norris and Thomas Monroe. Inspired by the wines of the Loire, Burgundy and the northern Rhone, the pair craft approachable, terroir-expressive and minimally manipulated wines from a wide range of varietals. The winery has emerged as a leader of the new generation of Oregon winemakers seeking inspiration outside the traditional wines and cultivars of the region.

## Wine Notes – 2020 Division Wine Gamay Noir “Lutte” Willamette Valley

First introduced to the Division line-up in 2017, the Gamay Noir bottling uses grapes sourced from four Willamette Valley AVA vineyards (including the organic Jubilee vineyard). The grapes, a mix of whole-cluster and destemmed, were harvested by hand in early October and fermented for 2-3 weeks using a mix of native and select yeast, using Burgundian vinification techniques. The wine was then aged in a mix of neutral oak barrels and concrete tanks, resulting in an exuberant, energetic, sappy yet lithe offering with deep color and texture with notes of white pepper and high-toned red berries. This is a gorgeous Old World meets New World melange that is a no-brainer for any lover of Gamay.

## Technical Specifications

<b>Varietal Composition:</b>	100% Gamay Noir
<b>Vineyard Region:</b>	United States / Oregon / Willamette (Eola-Amity Hills AVA)
<b>Vine Age:</b>	7-20 years old
<b>Production Volume:</b>	315 cases
<b>Vineyard Characteristics:</b>	Volcanic Nekia, marine sedimentary and Willakenzie sedimentary soils
<b>Wine-Making / Vinification:</b>	Hand-harvested grapes, mixed whole-cluster and destemmed, native yeast (pied de cuve), mix of carbonic and partially destemmed Burgundian vinification techniques in closed fermenters and open top bins Aged 5 months in neutral oak barrels, 2 months in concrete tank, unfiltered, unfined
<b>Alcohol / Volume:</b>	12.7%
<b>pH:</b>	3.65
<b>Residual Sugar:</b>	0.0 g/L