

KATE ARNOLD



AVA
Dundee Hills

VARIETAL CONTENT
100% Gamay Noir

REGIMEN
14 months neutral oak barrel

CASES PRODUCED
26

ABV
11.7%

SUGAR
Fermented Dry

FOOD PAIRING
Roasted chicken with red quinoa.

CONTACT

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TASTE PROFILE

- COLOR /** Clear ruby.
- AROMAS /** Dusty earth, candied fennel, red currant, anise, pie cherry, and vanilla.
- FLAVORS /** Pomegranate, bright cherry, violet, Herbs de Provence, pink peppercorn, and baking spices.
- STRUCTURE /** Bright acidity and balanced mid-palate with a mouthwatering finish.

VINEYARD SOURCES

Tukwila/Geary Claim Vineyard - 100%

- SOIL /** Near 50/50 blend of Jory and Woodburn soils

2019 VINTAGE REPORT

2019 started off with a mild early winter but then was followed by a cold and wet second half. The rainfall continued into the spring, but the temperatures stayed warm. The growing season was warmer than average, although it did see a few frosts during late April. June and July had near-record precipitation amounts and brought disease pressure (powdery mildew) to the valley. Most winemakers will remember the 2019 vintage for the rains in September and the temperature drop in October, which created many challenges when making harvest decisions. The cooler vintage, along with the nightly temperatures being a bit warmer than normal, caused higher humidity levels and disease pressure throughout the Willamette Valley. Even with the humidity and possibility of disease, the vine stress is less this year (due to the rain from June and July), which led to quality fruit and a spectacular harvest.