

# KATE ARNOLD

DUNDEE HILLS GAMAY NOIR 2020



## AVA

100% Dundee Hills

## VARIETAL CONTENT

100% Gamay Noir

## OAK REGIMEN

French neutral oak barrels  
3 - 7 years old

## CASES PRODUCED

50

## ABV

11.3%

## pH

3.58

## TA

5.7 g/L

## RESIDUAL SUGAR

Fermented dry

## FOOD PAIRING

Chicken Tagine with apricots and olives or grilled salmon with dijon glaze

## TASTE PROFILE

<b>COLOR</b> /	Sheer garnet
<b>AROMAS</b> /	Strawberry, graphite, lavender, rosemary, slate
<b>FLAVORS</b> /	Cranberry, pie cherries, pomegranate, and cedar
<b>STRUCTURE</b> /	Silky palate, soft tannins with a smooth finish

## VINEYARD SOURCES

*Tukwilla Vineyard - Dundee Hills AVA - 50%*

*Geary Claim - Dundee Hills AVA - 50%*

The Tukwilla Vineyard, nestled in the beautiful Dundee Hills, boasts a gentle southeast slope towards the valley floor at an elevation of 250-350 ft. The soil composition transitions from nutrient-rich Jory clay at the higher elevation to the supple Woodburn soil at the bottom.

Adjacent to the Original Tukwilla Vineyard, the Geary Claim Vineyard was initially included in an Oregon land claim and once produced peaches, walnuts, and cherries. With an elevation at 250-500 ft, the property also has a cherry orchard, pear trees, and hosts honey bee hives.

## 2020 VINTAGE REPORT

The foundation for this vintage was set in an early spring heat event. The elevated temperatures originally led us to believe this vintage might provide wines similar to those in 2016. But, temperatures lowered, leading to cooler days and nights. It began to look like a much more typical kind of year for the Willamette Valley.

During bloom, we experienced rain across the valley, leading us to anticipate lower yields, which can mean higher quality fruit with more concentrated flavors. The summer followed with cooler temperatures than past years, meaning that the fruit would need more hang time to achieve full ripeness. Luckily, a heatwave eventually came, lasting through the first week of September and giving us the weather we needed for harvest.

Our relief was short-lived, however, as an extreme easterly wind warning was issued for Oregon in early September. Wind speeds measured up to 50 mph, fueling and spreading ongoing wildfires throughout the entire state. We waited for better weather and fortunately, appeared spared from any smoke taint issues. Our tasting proved that we had made the right choice, as there were no effects of the smoke on the taste of the wines.