

Ribbon Ridge Ridgecrest Old Vine Estate Gamay Noir USA 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2019

GRAPE Gamay

GEOGRAPHY Not Europe

COUNTRY USA

LARGER REGION Oregon

SMALLER REGION Willamette Valley

SUB REGION Ribbon Ridge

Rationale

Gamay Noir, or Gamay, is originally from the Beaujolais region and the Loire Valley in France, and although often overlooked compared to other reds in Oregon, it deserved ample respect. The epicenter of America's first 'true' Gamay is not to be confused with either Gamay Beaujolais or Napa Gamay, both of which are in fact selections of Pinot Noir. Really. The "OG," or Original Gamay, has been grown in the Willamette valley since Myron Redford of the Amity Vineyard debuted a bottling of the variety in 1988.

A vibrant, purple grape in the vineyard, Gamay is a thin-skinned variety that prefers granitic soils, which counterbalance the grape's naturally high acidity. The variety thrives in cool climates, and the grapes tend to ripen early. The variety is juicy, with lots of plush fruit flavors on the palate: fresh raspberry and crushed strawberry often dominate, with secondary tones of purple flowers. Wines made with the grape from special sites can also offer earthy tones, with pepper and minerality. Ex-France, Gamay Noir has seen the most success in the New World in Oregon's Willamette Valley and today a significant number of local wineries produce well-balanced and attractive Gamay wines of depth and classic character.

At the time Harry Peterson-Nedry planted Ridgecrest vineyard in the early 1980's in what would later become the Ribbon Ridge AVA, he was virtually alone in seeing the potential of the place. Ridgecrest is a new brand within the Ribbon Ridge Estate Winery dedicated to experimentation and Gamay Noir for many is exactly that!

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Light

COLOR Ruby

RIM VARIATION Pink
Stained Tears: None

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Medium

TEXTURE Lean / Tart

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Cranberry • Red / Sour Cherry • Strawberry *Condition: Fresh, Ripe*

BLACK FRUIT Black Raspberry • Black Cherry • Black Currant / Cassis *Condition: Fresh, Ripe*

CITRUS FRUIT Mandarin • Orange *Condition: Fresh, Ripe Part: Peel / Zest*

FLORAL Lilac • Hibiscus

OTHER VEGETABLE Mushrooms (Brown) • Mushrooms (White) • Cola Nut

HERBAL Tea Leaf / Bergamot • Basil • Verbena

OTHER SPICES Licorice (Red) • Green Peppercorn

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Used Barrique

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster