



## 2018 Elevare Rosé of Gamay

### Dauenhauer Farm Vineyards Hopewell ~ Willamette Valley, Oregon Gamay Noir - Block 3

In the Eastern shadow of the Eola-Amity Hills, just close to the stop-sign intersection called Hopewell. The vineyard was planted by the Dauenhauer family in the 1980's as an extension of their other agricultural endeavors. Soils here are deposits from the floods that filled the Willamette Valley during the last ice age. The Gamay Block is dry farmed without using herbicides. One acre is leased by us to manage in a style for varietal expression.

### Vintage

The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity.

### Winemaking

Direct press was done at moderate pressures with fractional cuts to avoid phenolic bitterness. Fermentation was carried out in stainless drums and small tanks. The varietal character of Gamay shines throughout this "fall-style" rosé. With a darker, more brooding color, and a savory palate range, the acid frames a structure complimentary of cool weather fare.

Production: 50 cases

### The Label

I know...we put a bird on it...more precisely, a Cliff Swallow. It flows out of the mountain to express the sense of elevation. Elevare, is the Latin verb, lift up, raise. Inspirations from the wine, a rosé with dimension, focused and ascending.