



## DIVISION GAMAY NOIR LUTTE

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Inspired by the vibrant *vins de soif* of the Loire, the urban winery of Division makes approachable and balanced wines through minimal manipulation. Kate Norris and Tom Monroe work with well-farmed, terroir-expressive vineyards, many of which are organic and/or biodynamic, making a bevy of wine in small batches with a focus on lovely, pure aromatics and their sheer drinkability and ease. These wines are nothing if not comfortable in their own skin.

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### VINEYARD

- Site:** Willamette Valley: Jubilee Vineyard, Eola Springs Vineyard, Abbey Road Farm, and Methven Family Vineyards.
- Soil:** Iron-rich volcanic soils.
- Vines:** Farmed with a focus on sustainability.
- Varieties:** Gamay Noir.

### CELLAR

- Vinification & Aging:** Fermented with native/spontaneous yeast with both whole cluster carbonic and semi-carbonic techniques, as well as some destemmed traditional fermentation. Aged in a combination of old barrels and concrete tanks for eight months before bottling. A small amount of sulfur added when the wine was assembled but neither fined nor filtered.
- Production:** ~350 cases.
- Profile:** Broods both brightness and darkness with its strawberry and spice-laden potion of deliciousness. Perfect for Gamay lovers. *Lutte* translates 'fight to overcome' in French in reference to Kate and Tom's efforts to bring Oregon Gamay Noir to the attention of wine lovers all over the US.
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