

PROFILE

In the backyard of Portland, Oregon, the Willamette Valley is now one of the premier regions for United States Pinot Noir. Within the larger AVA lies Eola-Amity Hills, a more defined microclimate that has thinner soils with less water holding capacity and proximity to cooler winds. Specializing in Eola-Amity Hills wines, Grochau Cellars was founded in 2002 by John Grochau and is based on the principles of minimalism, only utilizing grapes from vineyards whose processes are organic and environmentally friendly. The main philosophy of Grochau Cellars is “Don’t Screw It Up,” believing that with minimal intervention, naturally healthy grapes can be given their best chance to shine. By maintaining this philosophy, Grochau Cellars represents the true flavors of Oregon: complex, pure, and satisfying.

SPECIFICATIONS

Wine: Björnson Vineyard Gamay Noir

Varietals: Gamay

Appellation: Eola-Amity AVA

Location: Björnson Vineyard

Soil: Nekia soil over fractured basalt

Elevation: 550 feet

Exposure: Southwest

Agricultural Method: Organic

Production: 120 cases

Vinification: Grapes are harvested on the early side of ripeness, when the fruit is crunchy and full of energy. Fermented with 50% whole clusters. Aged in neutral French oak barrels for 8 months. Bottled in August of 2023.

Alcohol: 12.5% ABV

Acidity: 6.5 g/L

