



EVENING LAND VINEYARDS

2016 Seven Springs Gamay Noir

VINTAGE:	2016
VARIETY:	GAMAY NOIR
APPELLATION:	EOLA-AMITY HILLS
ALC/VOL:	12.5%
PRODUCTION:	354 9L CASES
VITICULTURE:	BIODYNAMIC
VINIFICATION:	100% WHOLE-CLUSTER
VESSEL:	SEALED CONCRETE VATS
FERMENTATION:	CARBONIC MACERATION
ÉLEVAGE:	8 MONTHS IN NEUTRAL FRENCH OAK.

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VINEYARD

We're proud to farm some of the oldest Gamay Noir vines in North America. Our 2 plantings of Gamay sit at the base of Seven Springs at 350 feet in elevation. One acre of old vines, planted on their own roots in 1983, lends to the finished wine spice and a savory undercurrent. Two acres of Gamay planted in 2003 contribute exuberant aromatics and a lively texture.

The 2016 Seven Springs Gamay Noir underwent native yeast, whole bunch intracellular (*maceration carbonique*) fermentation in sealed concrete vats. The grapes were pressed after 10 days and raised in fully neutral cooperage for 8 months. The wine was bottled without fining or filtering.