



WESTMOUNT

Gamay Noir

Appellation: Oregon

Sub Appellation: Willamette Valley

Varietal: Gamay Noir

Vintage: 2023

Alcohol: 13.1% **TA:** 6 g/L **pH:** 3.51

Tasting Notes: “Yowza. The wine's blackberry and bittersweet dark chocolate aromas flex as notes of earth and strawberry watch in admiration. This is a juicy treat, as electric fence-level acidity amplifies tart dark raspberry and cedar flavors. Pour with ham and butter sandwiches; pour with confidence.” — **Michael Albery**

Winemaker Notes: The season began with a slow start due to cool spring temperatures, but an unusual warm spell in May quickly accelerated vine growth. The early warmth followed by stabilizing summer temperatures allowed for excellent ripening conditions. Harvest commenced around mid-September for many, just slightly earlier than usual. Overall, the 2023 vintage from the Willamette Valley is shaping up to be a memorable one.

Bottled: 9/6/2024



Westmount Vineyard:

AVA: Willamette Valley

LIVE Certified

Acres Planted: 103

Average Vine Age: 18 years

Soil Type: Glaciatic, Silt/Loam

Varietals: Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc

Configuration Details

Bottle size: 11.8”H x 3.2W x 3.2” D

Case size: 13”L x 10” D x 12”H

Case weight: 36

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 40”L x 40”W x 48”H

