

SPECTRAL CELLARS

EMBRACE THE EDGE

2017 GAMAY NOIR

WILLAMETTE VALLEY AVA

Tech Info:

- 40% from the Havlin Vineyard in the Van Duzer Corridor AVA
- 60% from the Award-Winning Tualatin Estate Vineyard in the Northern Willamette Valley
- 8 Months of Neutral Oak Aging in French Casks
- 13% Alcohol By Volume
- Only 57 Cases Produced
- Bottled May 2018
- pH 3.43 | TA 5.9

Tasting Notes:

On approach, expressive aromatics of white pepper, plum, cranberry and baking spice fill the glass. The palate is soft, round and lush showcasing deep layers of spicy, dark plum. A harmonious balance of delicious fruit, soft tannin and acidity lead to a long-lingering finish highlighted with a touch of cinnamon. Expressive and approachable now, with proper storage it will evolve and enhance beautifully in the cellar.



Spectral Cellars invites you to journey beyond the spectrum of commercially produced varietals most commonly found in Oregon. Embrace the Edge and travel with us while we explore the varietal fringe as we focus our winemaking techniques to shine a light on the often overlooked varietals that thrive in Oregon.

With an extreme focus on high quality and balanced wines, we source fruit from some of the finest vineyards across the state of Oregon. We employ both traditional and modern winemaking techniques to craft wines of great balance and harmony that are approachable upon release, but will reward with great patience in the cellar.