

# breaking bread



## 2022 Gamay Fountaingrove District

<b>Varietal:</b>	100% Gamay
<b>Appellation:</b>	Fountaingrove District
<b>Harvest:</b>	August & September 2022
<b>Fermentation:</b>	100% whole cluster in open top fermenters
<b>Alcohol:</b>	11.8%

### Winemaker Notes:

This is the inaugural vintage of Gamay for Breaking Bread. Produced in traditional Cru Beaujolais style, this wine was fermented 100% whole cluster and aged in neutral French oak barrels to keep it fresh and lively.

### Vineyard Description:

This Gamay is grown in our tiny 1/3-acre vineyard planted in winemaker Erik Miller's backyard. Farmed with a backpack sprayer and organic principles, this vineyard is part of the family. Erik's two sons helped harvest the grapes in the fall and play in the vines the rest of the year. Located next to Santa Rosa Creek and within the Fountaingrove AVA, the climate is cool enough to maintain the grape's natural acidity and allow for long hang time and slow ripening.

### Tasting Notes:

Slightly warmer than Burgundy and richer than Pinot Noir, Gamay is quickly becoming a favorite among foodies. On the palate, there is an array of red fruit flavors along with a streak of minerality and a touch of dusty bubblegum.