

# breaking bread



## 2025 Gamay Sonoma County

Varietal:	100% Gamay
Appellation:	Sonoma County
Harvest:	September 2025
Fermentation:	100% whole cluster in open top fermenters
Alcohol:	13.4%

### Winemaker Notes:

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 majority of this Gamay is grown in the 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. 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. We also source fruit from Sonoma Mountain, which contributes color and structure to the juicy Fountaingrove fruit.

### Tasting Notes:

This Gamay reflects the old-world inspiration behind Breaking Bread, crafted with whole cluster fermentation for lift and complexity. Aromas of red fruit and subtle spice lead into a juicy, vibrant palate with a touch more body and structure than Pinot Noir. With balanced alcohol and lively acidity, it's a versatile, food-driven wine. Enjoy it slightly chilled or at room temperature for an easy, expressive drinking experience.