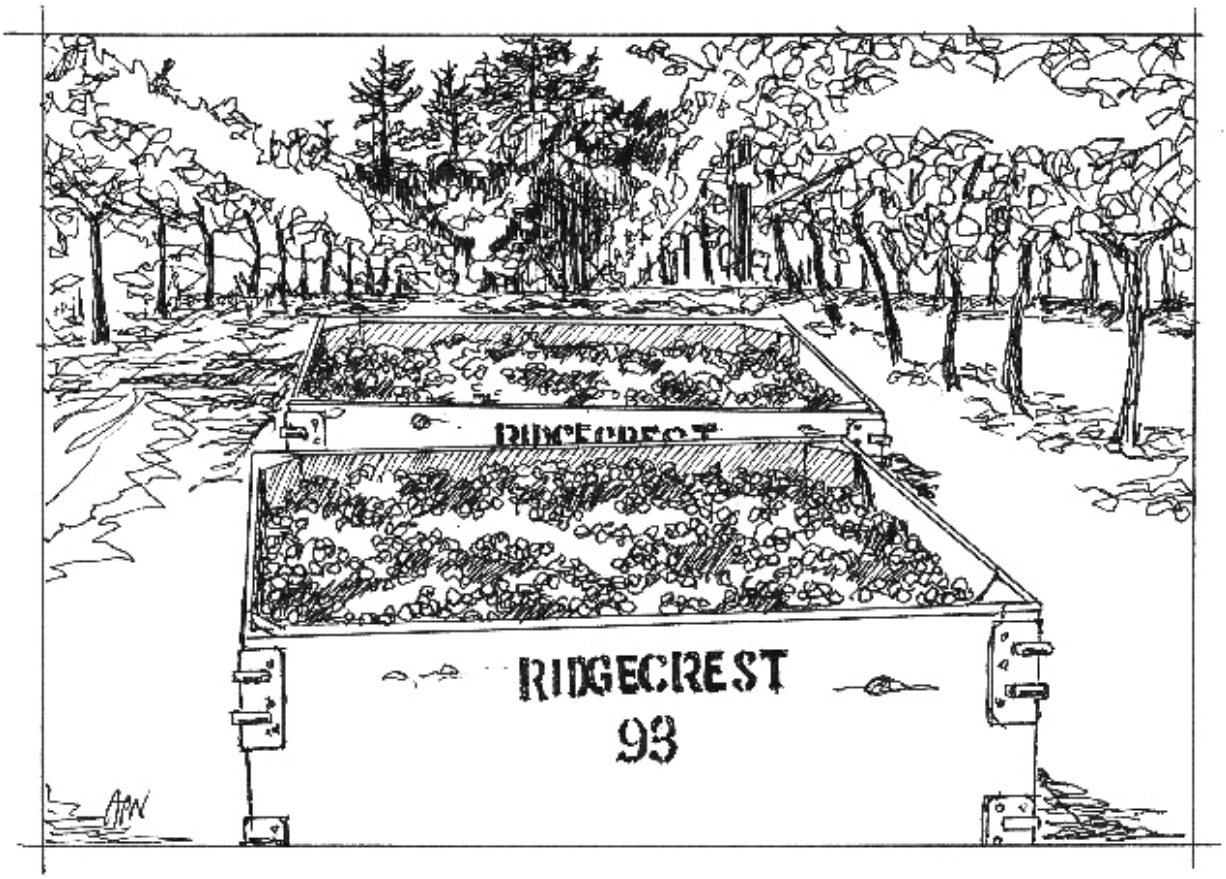


# RIDGECREST

## 2018 GAMAY NOIR

### ABOUT THE VINEYARDS

The ocean sedimentary soils found here are noticeably different from those of the neighboring Yamhill-Carlton or Chehalem Mountains or Dundee Hills AVAs. They have a geographic time line and chemistry all their own. We dry farm here – a marked choice we made to encourage robust vines and deep root systems. Dry farming allows fruit to develop a complexity akin to that found in music – with volume being determined by vintage, an artful mix of base and treble added on the cellar track, and the deep-down embrace of rock foundations. Of the 120 acres that constitute Ridgecrest Vineyards, Gamay represents just 2.5 acres.

### WINEMAKER'S NOTES

Vivid, vibrant, and deep, the purple-garnet color hints at the complex blackberry, plum, cherry and pomegranate mélange on the palate. The fruit is accented by signature high-wire acid levels and spices galore, ranging from white to black pepper and brown baking spices and cedar elements; threads of basil herb, cigar, and dark-grained bread are interwoven with restrained tannin, giving it three-dimensionality. Intriguing black and blue fruits are elevated by a bright, fresh tension, giving it an elegance and balance that lead us to believe it has the potential to age for some years.

### VINTAGE NOTES

We kind of cruised into the 2018 harvest, after an early bud break and bloom, a comfortably warm spring, and those precious, cool, summer evenings that make our eyes light up. The stellar prospect of the vintage was heightened by a "cool" final ripening compared to the previous five. Perfectly ripe, but not overly so. Zero disease pressure, thanks to ridge-top breezes and the absence of rain. Rich flavors with an edge of restraint, combined with the lift of gentle acidity. Textbook perfect from our vantage, and worthy of all the hype.

### TECHNICAL DATA

**ALCOHOL:** 13.8%

**TA:** 8.0 g/L

**PH:** 3.13

**244 CASES PRODUCED**

**RELEASE DATE: 01 OCTOBER 2019**

**DRINK: NOW - 2029**

LIVE CERTIFIED SUSTAINABLE

ridgecrestwines.com | 20440 ne ribbon ridge road | newberg, oregon 97132 | 503.789.4350

RIDGECREST
EST. 1980

# A dad, a daughter, and a hill.

Harry Peterson-Nedry, Founder

Wynne Peterson-Nedry, Winemaker/Proprietor

Ridgecrest Vineyards, Ribbon Ridge AVA,
Willamette Valley Oregon

When we first set foot on Ribbon Ridge nearly 40 years ago, we knew it was something special. There was an indefinable magic to the place, in the low-slung, rolling hills that rise and fall like the breath of a slumbering child. It was undeniably alive, and bursting with potential.

In 1980 folks thought we were just plain nuts to plant wine grapes on that chilly rise located on the western edge of the Willamette Valley. The common thought at the time was that the site was situated too far west for grapes - too windy, too foggy, too cool.

We naively followed our gut, planting the first vineyard on what would one day become one of the premier wine appellations in Oregon, the Ribbon Ridge AVA. Ridgecrest Vineyards did not disappoint. Early barrel samples were encouraging. We studied it, continued to plant, and dug deeply.

After 34 harvests at Chehalem and 17 years crafting our cellar-worthy RR wines, we know these vineyards – the ins and outs, strengths, and peculiarities of each and every block. We've done our homework.

Now, it's recess. We're ready to come out and play.*

Our new Ridgecrest label allows us to do just that – to experiment with all of those blocks, lots, and barrels that beg our attention every harvest – the ones we are loathe to blend with others, because they are just so damned intriguing. Pinot Noir will be the mainstay of the Ridgecrest label, with supporting roles played by Grüner Veltliner and Gamay.

Harry Peterson-Nedry

Wynne Peterson-Nedry

RIDGECREST EST 1980 RIBBON RIDGE

*Follow our progress from barrel to bottle,*
*from yurt to winery at ridgecrestwines.com.*

*as much as two nerdy chemists have the capacity to do.