2024 RIDGECREST ESTATE GAMAY NOIR
RIDGECREST VINEYARDS | RIBBON RIDGE AVA
WILLAMETTE VALLEY | OREGON

TECHNICAL DATA

AbV - 13.8% | **TA** - 5.9 g/L | **pH** - 3.47

AGING - 10 months 100% neutral French oak | 40% whole cluster

CLONES - 05, 221, 282 & 284

PRODUCTION - 165 cases | **SRP -** $36

RELEASE - April 2026 | **ENJOY** - Now-2041 & beyond

Ridgecrest Vineyards is dry-farmed sustainably according to LIVE (Low Input Viticulture & Enology) standards.
Established - 1980 | Planted - 1982 - current
Elevation - 480 - 690ft | Acreage - 120 total | 38 planted

LIVE CERTIFIED SUSTAINABLE

Of those 41 planted acres, only 1 is Gamay Noir, planted in 2019 using cuttings from own-rooted vines planted in 1985. But maybe we will plant more in the future...

WINEMAKER'S NOTES

Our Gamay from 2024 is a unique version of the wine, being the first vintage that doesn't include any of our old-vine Gamay fruit. The glass shows vibrant ruby-red clarity with purple hues, and the nose follows with aromas of dusty plum, blackberry, and Luxardo cherry mingled with violets, dried herbs, and a hint of cedar box and black pepper. Juicy and supple on the palate, with bright acidity up front, the texture softens into a velvety, lightly dusty finish. Flavors of ripe plum, brambly blackberry, and dried cranberry are layered with subtle earth and savory spice. The fermentation included about 40% whole-cluster fruit, creating a touch more grip and richness than previous vintages, perfect for a firmer and more chewy expression. It's beautifully balanced—fresh, textured, and endlessly drinkable; a perfect pairing for grilling outside, a well-composed charcuterie board, or Friday pizza night.– *Wynne*

VINTAGE NOTES

2024 - Drier, Cooler, Bigger | Elegant ripening for a larger crop

Vintage 2024 joins the ranks of best-known vintages in the last quarter century, those warm and ripening but not hot, with little rain during growing season, and resulting in balanced fruit, fully ripe and harvested disease-free.

This year had a cooler growing season, similar to a family of ten or so well-respected vintages in the last 25 (such as 2018, 2007-2012, 2005, 2002, 2000). Start of harvest is a factor that has changed, as a response to climate change, with the warmer, recent years moving harvest earlier by as much as three weeks average. The choice to harvest three weeks earlier than past years fits nicely with a larger fruit set (2.88 tons/ac in 2024 compared to 25-year average 2.32 tons/ac), while maintaining desirable sugar and acidity.

2024 saw total heat accumulation which matched the 25 year average, aimed for full ripening, and the lowest rainfall accumulation May-thru-October that we've seen since 2008-09, for low disease pressure. All-in-all, 2024 is a Goldilocks vintage with enough warmth, but not too much; enough rain, but not when picking; and enough crop to satisfy bankers, but not so much as to compromise quality. A valley-wide buzz and excitement around the vintage is warranted. - *Harry*

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