



2022 Gamay Noir
Rancho Coda
Sonoma Coast

High above Westside Road, in the 'Miracle Mile' Corridor, this expansive property covers a multitude of appellations. The highest point is planted to Gamay Noir and Mondeuse that we share with a couple of colleagues and we are thrilled to offer this spectacular bottling from this exciting new vineyard.

100% Gamay Noir
100% Whole Cluster Fermented
Partial Carbonic Maceration
Ambient yeasts & bacteria
Aged in neutral French Oak Barrels for 10 months
0% New Oak
Free SO2 – 20ppm
3.7 pH
13.0% Alc By Vol

Tasting Note:

Santa Rosa Plums, black cherries, cinnamon stick, red licorice, and crushed rose petal aromas fill the alluring nose of this deeply saturated wine. Luscious fruit fills the palate, but the delicate tannins and some serious natural acidity frame this wine and gives it the room it needs to strut its pure Sonoma Coast fruit. This is much more concentrated and bigger framed and more luscious than any Gamay that we have released to date. Drink it in!