



B. Kosuge Wines

2016 Carneros Gamay Noir

This is my second attempt at Gamay. The main lesson that I learned from my first attempt at the grape was that I love making Gamay as much as I like drinking it. I did not change much in the process of making the 2016—lots of stems/whole clusters, no oak, very little added sulfur, and so on. One thing that is different than the 2015 Gamay is that there is no Pinot Noir blended in. The 2016 is pure Gamay.

Since it is planted in between two blocks of Pinot Noir at the Shop, I look at these vines frequently. I would say that they like the climate in Carneros. It seems to ripen a tiny bit later than the Pinot Noir, but not by much. Just 3 or 4 days. Since I pick it a little on the early side, it comes in pretty much at the same time as the Pinot Noir does, which is handy. It looks a bit rambunctious in the vineyard. It is not terribly vigorous, the leaves are a bit paler green than Pinot Noir and they have more serrated looking edges. It's easy to tell them apart, planted side by side. The clusters, while not large, have bigger berries than Pinot Noir and at least in my experience so far, it is not shy about setting a large crop. There are more clusters on the ground at thinning time than in the Pinot Noir, that's for sure.

The 2016 Gamay is a touch less fruity and a tiny bit more angular than the 2015, but it's still fresh, juicy and inviting. It seems to like a bit of air upon opening, and I often find that it's more forward and harmonious as you get to the end of the bottle. I consider this a good thing. Wine should be able to open up and improve with air, so that the last glass tastes even better than the first.

I released the Gamay for the holidays last year and it worked out well. It, like Beaujolais, goes well with holiday fare. It puts me in the mood to celebrate. And so it will be the same this year. Cheers!

100 cases