



B. Kosuge Wines

2017 Carneros Gamay Noir

The love affair continues. This, my third attempt at Gamay, is from the most difficult vintage in recent memory. Record rainfall led to flooding in the winter, followed by an unusually hot summer (Labor Day saw a heat wave with temperatures soaring into the 110 degree range). Not to mention the wildfires that burned throughout the north coast, fortunately after most of the grapes were picked. Despite the strange season, the Gamay came through like a champ. Yes, it is a bit "bigger" than normal because of the hot growing season, but with a little air it reveals its full "Gamay-ness:" juicy fruit, a hint of stems, lots of energy and life.

As I have written elsewhere, I have a long and abiding love of Beaujolais, the ancestral home of the Gamay grape. Specifically, Cru Beaujolais, which is, to my palate, the ultimate kind-of-serious-kind-of-fun wine. And not ridiculously expensive. Three years ago, in 2015, I finally put my money where my mouth--or palate--was, and started making a little Gamay of my own. For the first couple of years I experimented with different amounts of whole clusters, oak barrels versus concrete aging, extraction regimes, and so on. In 2017 I had a revelation--this wine was best when I simply put the clusters in the fermenter, squished them up a little, and let them do their thing. Minimal sulfur, light extraction, no oak, nothing added. The Gamay grape is so full of fresh fruit and lively flavors that the best thing is to stay out of the way and let it sing. 100 cases produced.