

## 2020 GAMAY NOIR

SANTA BARBARA COUNTY

PH: 3.65

TA: 6.5 g/L

ALCOHOL: 12.6%

VINEYARD: 100% Portico Hills in Los Alamos Farming: Farmed by Andrew Heilbrun,

Certified Sustainable

PRODUCTION: 26 barrels, 624 cases total

ELEVAGE: 100% neutral French oak barrels

a mix of used Syrah, Pinot Noir

and Chardonnay barrels

I practice minimal intervention winemaking with all of the wines I make. This wine was cold soaked for 5 days before spontaneously fermenting in two separate lots. The first lot was 50% whole cluster fermentation in open top bins for 19 days before pressing. The second lot was 100% whole cluster fermentation in open top bins for 22 days before pressing. The wine was settled in stainless steel for 2 days before gravity racking to neutral French 225L barrels. Sulfured minimally after malolactic fermentation and adjusted slightly pre bottling.

A PRODUCTION BY

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