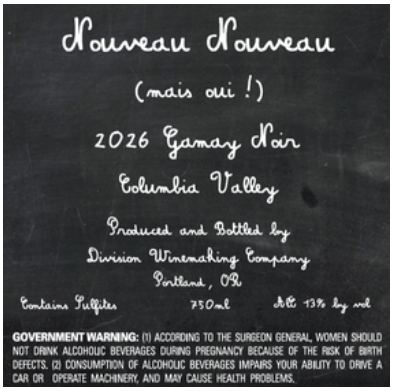
Nouveau Nouveau DIVISION WINE MAKING COMPANY

2026 NOUVEAU NOUVEAU GAMAY COLUMBIA VALLEY

Juicy and delicious carbonic macerated freshies - first of 2026!



BOX SCORE

VARIETY	GAMAY (CARBONIC MACERATION)	ALC	13.1%
APPELLATION	COLUMBIA VALLEY	PH	3.69
VINEYARDS	CAROUSEL VINEYARD	PRODUCTION	1022 CASES
		HARVEST	9/9/2026

VINTAGE RECAP

One of the earliest starts in many years, the spring of 2026 followed a record warm and dry winter of 2025/2026, which had many of us in the agricultural community on edge for how the growing season might suffer with high heat and drought. Fortunately, the summer of 2026 was far more temperate than many anctipated.

Atypical in the Pacific Northwest, we experienced nearly once a week rains trough mid-July, which in many ways may have turned what could have been a very challenging season into an excellent growing summer. The remainder of the summer remained dry, but never too hot and with the early start of the season, we prepared for an early harvest.

Temperatures cooled off significantly in early September and allowed us to pick up one more week of ideal ripening conditions before we harvested our beautiful and perfectly ripe Gamay for the annual Nouveau Nouveau on September 9th.

WINEMAKING + FERMENTATION

Many years now for the Nouveau Nouveau, we utilize an approach of almost fully carbonic maceration, which means whole cluster Gamay inundated with carbon dioxide the spontaneous fermentation begins from of our winery “house” yeasts. Each of our primary two lots were vinified on the skins for 10-12 days before the grapes were pressed and finished primary & secondary fermentation in concrete and stainless tanks. As this is a nouveau wine, there was no extended aging regime to make the tight bottling turnaround to make it to everyone’s glasses by November 19th, 2025 (third thursday of November) - the traditional Beaujolais Nouveau day for this year!

TASTING NOTES

What a joy it is to bring our annual “Nouveau Nouveau” Gamay together right before the holiday season. Our 15th vintage is yet again something to behold given the short time it took to make - delish strawberry compote, chalky mineral notes and plenty of juiciness! Our Nouveau is made for reveling and celebrating the end of each harvest and the completion of a year for hard work from vineyard to glass. Crack this one open beginning November 19th and share with good friends and family!