DIVISION WINE MAKING COMPANY

2025 DIVISION-VILLAGES “LES PETITS FERS” GAMAY OREGON/WASHINGTON

Superb Gamay vintage with concentrated red fruit coupled with ideal structure and weight - c'est ça!



BOX SCORE

VARIETY	GAMAY NOIR	ALC	13.6%
APPELLATION	OREGON 57% | WASHINGTON 43%	PH	3.66
VINEYARDS	JUBILEE VINEYARD (OR), BALSALL CREEK (OR), EOLA SPRINGS (OR) & CAROUSEL VINEYARD (WA)	PRODUCTION	401 CASES
AGEING	6 MONTHS CONCRETE TANK AND FRENCH OAK BARRELS & PUNCHEONS		

VINTAGE RECAP

TThe 2025 vintage began much like the excellent 2024 season, tracking close to historical averages. April and May brought a mix of scattered showers and dry, temperate stretches through mid-June, allowing for steady development and smooth progression through flowering.

As is typical in the Pacific Northwest, July through mid-August was largely warm and dry, without significant heat. The only prolonged heat event arrived in late August, lasting roughly ten days into early September. While not ideal so close to ripening - when vines are more sensitive to heat - we experienced fewer associated stressors than expected, with minimal sunburn or dehydration. The primary impact was an accelerated timeline, with harvest beginning approximately 10–14 days earlier than projected in mid-August.

Following this heat spell, conditions turned highly favorable. Late September into early October brought cool mornings, mild afternoons, and a brief period of rain that delayed picking for some later-ripening sites until early October. Harvest was completed by the second week of October, marking one of the earliest finishes in our history.

WINEMAKING + FERMENTATION

Gamay is simply the most delicious, delightful, versatile grape. Produced like a traditional Beaujolais- Villages wine, we utilize carbonic and semi-carbonic maceration as the layering components. It’s fruit, juice, spice, and everything nice for our eleventh vintage of “Les Petits Fers.” For “Les Petits Fers”, we typically utilize significant amounts of whole cluster carbonic maceration, typical of traditional Beaujolais winemaking. This was true of all but Carousel Vineyard, which was a mix of destemmed and carbonic maceration fermented spontaneously in an open-top vat and a concrete tank. The Gamay lots were aged independently by vineyard in mostly concrete tanks and some neutral barrels.

TASTING NOTES

Wow, 2 for 2 with the 2025 “Les Petits Fers” Gamay following up what is now two stellar Gamay vintages in a row. The wine leads with aromas of ripe strawberry, fine white pepper, and graphite pencil mineral notes. Fairly rich and fruity, but still quite light on its geet and distinctly Gamay. We find the carbonic character Is pronounced, but far from the whole story. We adore and find the vintage to be truly satiating and yummy!