

OROFINO

GAMAY 2025



THE VINEYARDS	<p>2 VINEYARDS WERE USED TO CREATE THIS WINE. OUR HOME VINEYARD ON THE CAWSTON BENCH HAS SOIL THAT IS QUITE RICH AND ROCKLESS FOR 2-4 FEET DEPENDING ON WHERE ONE DIGS. BUT ONCE YOU HIT THE ROCK, IT IS ALL GRAVEL AND RIVER ROCK. IT WOULD BE CLASSIFIED AS SANDY-LOAM WITH CONSIDERABLE ORGANIC MATTER. SOILS ARE LOADED WITH CALCIUM CARBONATE CONTRIBUTING TO DEFINED FLAVOUR PROFILE IN THE GRAPES GROWN HERE. THE JOHAL VINEYARD IS ON THE VALLEY FLOOR JUST A 10 MINUTE WALK FROM OUR WINERY. SOILS ARE FERTILE, ROCKLESS, AND PRODUCE FLAVOURFUL GRAPES.</p>
THE VINTAGE	<p>2025 WAS A VERY GOOD GROWING SEASON IN THE SIMILKAMEEN VALLEY. IT WAS CONSISTENT AND VERY NICE TO SEE THE VINES BOUNCE BACK FROM 2 DIFFICULT VINTAGES. QUALITY WAS GOOD AND MOST VARIETALS PRODUCED AVERAGE YIELDS. THE SEASON WAS ALSO MARKED BY SEPTEMBER HEAT AND HARVEST DECISIONS HAD TO BE MADE QUICK TO RETAIN FRESHNESS AND REASONABLE SUGAR LEVELS.. GOOD FARMING RESULTED IN HIGH AROMATICS AND LOVELY RIPE TANNINS.</p>
WINEMAKING NOTES	<p>THE GRAPES WERE DE-STEMMED LEAVING A LOT OF WHOLE BERRIES WHERE INTERNAL CARBONIC FERMENTATION HAPPENS WITHIN EACH WHOLE BERRY FOR THE FIRST 5 OR 6 DAYS. THROUGHOUT THE FERMENTATION WE DID DAILY PUNCHDOWNS TO EXTRACT AND BREAKDOWN WHOLE BERRIES SLOWLY. THE FERMENTATION TOOK PLACE IN OPEN TOP FERMENTERS, USING AMBIENT NATURAL YEAST. IT WAS THEN GENTLY PRESSED OFF TO AGE IN OLDER FRENCH BARRELS AND CONCRETE TANKS BEFORE BOTTLING WITHOUT FINING OR FILTRATION.</p>
TECHNICAL STUFF	<p>TA: 7.1 G/L. PH 3.53 RS: 1.8 G/L. ALC: 12.9%</p>
TASTING NOTES	<p>THE OROFINO GAMAY STYLE IS ALWAYS LIGHT, BRIGHT, JUICY AND GULPABLE. POURING WITH A SLIGHT HAZE, THIS VERSATILE AND FUN WINE IS BEST SLIGHTLY CHILLED AND Poured ALL SUMMER LONG. NOTES OF CRANBERRIES, RED PEPPERCORNS AND HERBS.</p>