

## FIFTH MOON

EL DORADO / 2023 GAMAY NOIR

Our debut Gamay Noir features the juiciest berry and stone fruit flavors. Mouthwatering notes of plum sauce, strawberry jam, and sour cherry candies are tinged with hints of earthy fall wildflowers. Carbonic maceration was applied to keep the wine light and bright, while foot treading lended spiciness and complexity. In the glass this wine is supple and soft. Aged in neutral oak for 9 months.

WINE PAIRING: PULLED PORK SLIDERS, TIKKA MASALA, DUCK FLATBREAD, RAINY AFTERNOONS AROUND A FIRE

VARIETALS: GAMAY NOIR

APPELLATION: EL DORADO

VINEYARDS: FENAUGHTY VINEYARD

FERMENTATION VESSEL: OPEN TOP FERMENTER

SOILS: AIKEN LOAM

CASES: 20 BOTTLE DATE: JULY 2024

TA G/L: 6.2 | PH: 3.5 | R/S G/L: 0.5

ALC/VOL: 12.5% | MALO: YES

**HARVEST DATE:** 09/16/2023



