WESTMOUNT

Gamay Noir

Appellation: Oregon

Sub Appellation: Willamette Valley

Varietal: Gamay Noir

Vintage: 2024

Alcohol: 12.3% **TA:** 6.3 g/L **pH:** 3.55

Tasting Notes: Intense aromas of marionberry, cranberry, earth, leather, white pepper, violet, with a hint of watermelon rind. Beautiful, delicate tannins on the palate with a juicy core and flavors of spicy red berries, plums, cran-raspberry, and pie cherries.

Winemaker Notes: The 2024 growing season started with a somewhat dry and cool Spring. A little bit of weather was present during bloom which moderated the crop levels nicely. Summertime in Oregon was typical, warm days and moderate overall temps. A short heat spike the first week of September helped flavors along, then we had near perfect weather for the remainder of harvest.

Bottled: 9/24/2025

Westmount Vineyard:
AVA: Willamette Valley
LIVE Certified
Acres Planted: 103
Average Vine Age: 18 years
Soil Type: Glaciatic, Silt/Loam
Varietals: Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc

Configuration Details

Bottle size: 11.8”H x 3.2W x 3.2” D
Case size: 13”L x 10” D x 12”H
Case weight: 36
Case per pallet: 56
Cartons per layer: 14
Layers per pallet: 4
Pallet size: 40”L x 40”W x 48”H

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