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Subject: Gamay Noir and Grilled Salmon
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Good Evening, Join us a fun Friday night! We are tasting Gamay Noir. Great wines for this time of year and if you chill them slightly they are very refreshing....

Dinner Special: Grilled Washington Wild King Salmon & Mushroom Risotto with green salad

Special Appetizer: Fresh baked baguette stuffed with melted fresh Mozzarella and pesto

Soup: Gazpacho Add Shrimp if you like.

Desert: Blueberry Pie

Full pour \$24 Half Pour Half pour: \$14

The Wines:

2017 Pierre-Marie Chermette Origine \$18

This review is for the 2016 Vintage: The latest rendition of a cuvée created in 1986 at the request of Michelin-starred chef Jean Brouilly, the 2016 Beaujolais Origine Vieilles Vignes is a beauty, wafting from the glass with a pure bouquet of wild cherries, raspberries, licorice and herbs. On the palate, it's wonderfully satiny and pure, with velvety, melting tannins, succulent acids and a generous core of fruit. Back in 1986, in the era of Beaujolais "nouveau," Chermette's idea was to produce a wine in the old style—without chaptalization, matured in oak foudres. While it's less lonely in today's Beaujolais, it's just as delicious, and it would be hard to find better value. Buy it by the case and drink it now or over the next 6 or 7 years. **91 Points Wine Advocate**

2015 Anne Amie Gamay Oregon \$22

Inspired by Gamay from both France and Oregon, our Twelve Oaks Estate Gamay Noir is made in the traditional manner, utilizing both carbonic and extended maceration. This results in an age worthy wine brimming with ripe, dark berry flavors, lithe tannin and lively acidity.

Aroma: kirsch, raspberry, cherry, potting soil, tobacco, pemmican, violets Flavors: sappy dark cherry, black currant, raspberry, strawberry Finish: long, acid driven, with a beautiful rusticity Suggested food pairing: roast black cod with lentils, chicken tagine, pork sausages, brie, spanakopita, roasted vegetables, hanger steak, Thanksgiving dinner

2017 Diochon Moulin A Vent Beaujolais \$26

Patenôte opted to destem 80% of the crop this year due to hail damage, and the resulting 2017 Moulin-à-Vent Vieilles Vignes is a great success, unfurling in the glass with a charming bouquet of red cherries, raspberries, dried flowers and licorice. Medium to full-bodied, it's supple, delicate and giving on the palate, with melting tannins and a fragrant finish. It's a great success in a challenging year, and it will drink well on release. **90 Points Wine Advocate**

2017 Love & Squalor Gamay Oregon \$26

"We have long been thinking about adding an additional red varietal to the Love & Squalor lineup, in 2014 we added Gamay noir. While it is not widely planted in the Willamette Valley, Gamay noir seems the perfect candidate. It is a cousin of Pinot noir and is found planted alongside it in Burgundy, our touchstone region. There are older plantings of Gamay in Oregon dating to 1987, and there have been additional plantings in every decade since. It is currently finding wider popularity among growers and winemakers, and we expect there will be a healthy supply of Gamay noir grapes in the near future." The Winery

2017 Domaine des Chers Julienas Vieilles Vignes \$19

Aromas of sweet cherries, soil and dried rose petals introduce the 2017 Julienas Vieilles Vignes, a medium-bodied, tangy wine with good concentration and a somewhat rustic profile. **90 Points Wine Advocate**

2017 Jean-Francois Merieau Gamay de Touraine Bois Jacou \$17

It is hard to remember a time when being excited about Gamay was like confessing your love of velour leisure suits. Now that Beaujolais is a requirement on every wine list in the country, it 's thrilling times talking about the Loire's take on this variety. Jean-François makes an excellent example of Touraine Gamay, more nervy, high-pitched and mineral than Beaujolais but so satisfying to drink slightly chilled while arguing about the best way to grill a steak.

About Gamay Noir: **Gamay Noir** (Gamay Noir à Jus Blanc in full) is a grape variety that is most famous for producing the light, fruit-driven red wines of [Beaujolais](#). While the variety offers fresh, red-fruit and candied aromas, it typically delivers little in the way of flavor concentration and body weight, giving light, simple wines. That said, some well-made examples can be deep and complex. In France, Gamay's homeland is Beaujolais. It arrived there (most likely from Germany) in the 14th Century and initially received an unenthusiastic welcome. The ruling dukes of [Burgundy](#) even tried to outlaw the variety, distrustful of its unfamiliar taste and texture. Gamay was resigned to the granite-based soils in the hills just north of Lyon, a terroir that it was much better suited to anyway. Happily, Gamay is currently experiencing a comeback of sorts in the form of some of Beaujolais' other wines, namely those from the 10 villages, or crus, that bear the Beaujolais name. The most famous of these are [Moulin-à-Vent](#), Fleurie and [Morgon](#), although Chiroubles, Julienas and Brouilly all make excellent examples as well. These are usually vinified traditionally and are often aged in oak; the best can age for up to 10 years.

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