

JOLIE-LAIDE GAMAY, SONOMA COUNTY



100% Gamay. Light, fresh and utterly charming with delicate aromas and underlying complexity. Wild strawberry and summer herbs with cranberry tartness.

A combination of two dramatic sites both perfectly suited for growing Gamay. With a heightened exposure to the elements Las Cimas Vineyard lies on the northern side of Sonoma County. The vines are north-east facing at 800 feet elevation and are planted in Franciscan soils layered with quartz and schist. The second is a brand-new vineyard for us on the west side of the Fountaingrove AVA (a small sub AVA of Sonoma County bordering Bennet Valley, Sonoma Valley, Chalk Hill, Russian River Valley) where they had their first crop of Gamay in 2023. Here the vines are grown in well-drained iron rich ancient volcanics mixed with Franciscan bedrock or "Sonoma Volcanics."

Upon arriving at the winery, the clusters are left whole as fermentation is started by carbonic maceration then crushed by foot where it finishes whole cluster for skin contact and extraction. The aim here is to ballast the fruity high tone aromatics of carbonic maceration with the intensity and structure of whole cluster fermentation; a wine that is light and fresh but with an underlying seriousness and complexity. Pressed to neutral barrique for a 6 month *élevage* and bottled young to preserve freshness and delicate aromatics.

Jolie-Laide, founded in 2010 by Scott and Jenny Schultz is a small art house winery based out of Sonoma County, California. The name translates loosely to Pretty-Ugly, a French term of endearment to describe something that is unconventionally beautiful. The duo are co-owners, co-operators and co-winemakers who amassed years of critical working experience at many reputable wineries both in California and internationally. Considered *avant-garde* for challenging the status quo and respected as the vanguard of the "New California"- a movement to bring a more European sensibility of natural winemaking and championing unique yet classic varieties that are relatively unknown here in the United States. Their winemaking ethos is simple: low intervention, naturally minded and less is more. It is their unique ability to seek out spectacular vineyards- triangulating cooler sites, compelling soils and working with pioneering growers, leading to consistently delicious wines. As Scott says, "*The do-nothing approach isn't new by any means; it's just funny how far many have gotten away from it.*"

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Tasting Note:

JOLIE-LAIDE
SYRAH, NORTH COAST
CALIFORNIA

100% Syrah. Light, fresh & utterly charming with delicate aromas & underlying complexity; wild strawberry & summer herbs with cranberry tartness.

Shelf Talker:

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