



MAISON NOIR

GAMMA RAY

WILLAMETTE VALLEY



Gamma Ray is a Pacific Northwest take on Burgundy's blended wine Passetoutgrain, 50% Gamay Noir, 50% Pinot Noir. Vinification: Seven-day cold soak, with an additional 18 days of skin contact, fermented in stainless steel.

Bright and Juicy with lip-smacking cran-strawberry fruit, hints of Chinese Five Spice and leather ride the wave of ripe tannins on the finish.

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