

Maison Noir

*Gamma Ray*



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.

Grape varieties : 50% Gamay Noir and 50% Pinot Noir

Alcohol : 13.2%

Tasting notes :

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.

