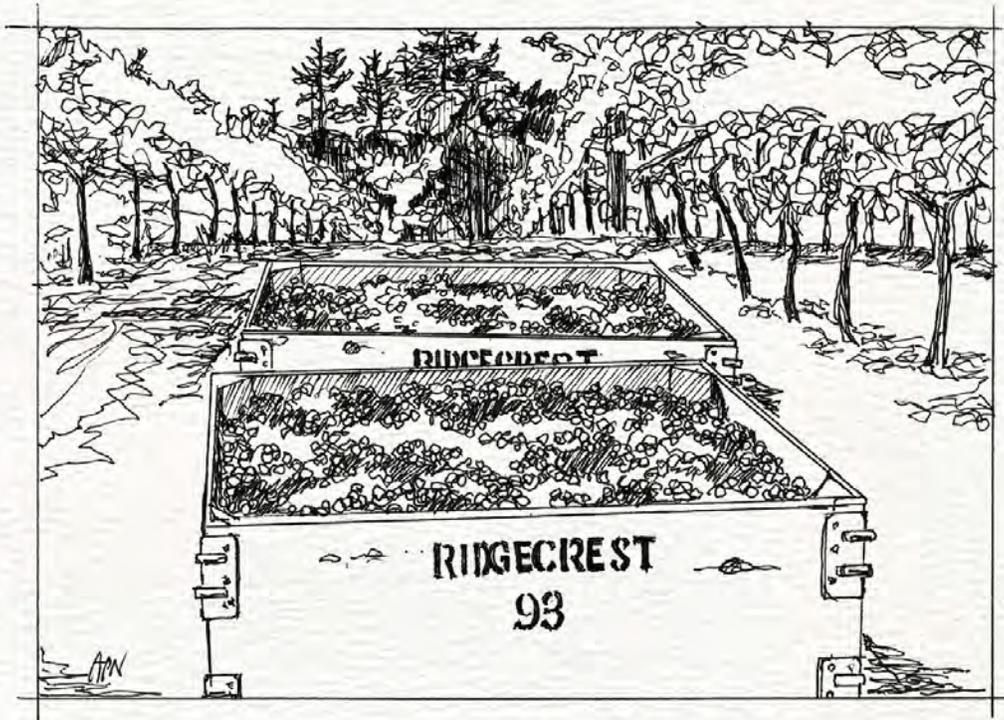




RIBBON RIDGE  
WINERY



**2020 RIDGECREST**  
OLD VINE ESTATE GAMAY NOIR

RIDGECREST VINEYARDS | RIBBON RIDGE AVA | WILLAMETTE VALLEY | OREGON

**ABOUT THE VINEYARDS**

Ridgecrest Vineyards is dry-farmed sustainably according to **LIVE** (Low Input Viticulture & Enology) standards.

**Established** - 1980 | **Planted** - 1982 - current

**Elevation** - 480 - 690ft | **Acreage** - 120 total | 41 planted

Of those 41 planted acres, only 2.5 are Gamay Noir, including 1 acre planted in 2019 and 1.5 acres of own-rooted vines planted in 1985, the oldest in the Willamette Valley.

**VINTAGE NOTES**

Winemaking gets tested some years, like 2020. All the climate and grapegrowing underpinnings for greatness were there, but this time the test to the vintage was dealing with the Willamette Valley's first-time effects from wildfire.

And, we once again found that Place Matters. Distant wildfires had an impact on aromas, flavors and textures to varying degrees based on place. White wines were unscathed if made well, red wines benefited from a lighter touch in extraction and calling lucky sites, like Ribbon Ridge, home.

How great will 2020 be—close to perfect growing season, concentrated fruit from low yields—how a wisp of campfire is embraced maybe being the key? Grapegrowing is farming after all, winemaking an attempt at alchemy.

**WINEMAKER'S NOTES**

This Gamay Noir embodies the warmth and chewy-intensity of our old vines as well as almost any other vintage. The wine is a beautifully brilliant deep dark-purple color, with a brambly nose of marionberry, black currant, cranberry, and black cherry. The spice level is nicely layered with cedar, black pepper, cigar box, dried flowers and cola, and there's a citrus edge that almost feels like a nice marmalade, or a toasted orange-peel cocktail garnish. The palate is fully fleshy and ripe, with all the fruit as above, and a warming dark cookie, molasses bread, and bittersweet chocolate. Luxurious, spicy warm tannins, a crisp finish, and a broad and long palate support the wine. This is why we love Gamay.

**TECHNICAL DATA**

**AbV** - 12.9% | **TA** - 7.3 g/L | **pH** - 3.17

**AGING** - 9 months 33% 1-yr, 66% neutral French oak | No whole cluster or carbonic

**PRODUCTION** - 156 CASES

**RELEASE** - APRIL 2022

**ENJOY** - NOW - 2037





A dad, a daughter, and a hill.



Harry Peterson-Nedry | Founder



Wynne Peterson-Nedry | Winemaker/Proprietor



Ridgecrest Vineyards | Ribbon Ridge AVA  
Willamette Valley | Oregon

When we first set foot on Ribbon Ridge in 1980, we knew it was something special. There was an indefinable magic to the place, in the low-slung, rolling hills that rise and fall like the breath of a slumbering child. It was undeniably alive, and bursting with potential.

In 1980 folks thought we were just plain nuts to plant wine grapes on that chilly rise located on the western edge of the Willamette Valley. The common thought at the time was that the site was situated too far west for grapes - too windy, too foggy, too cool.

We naively followed our gut, planting the first vineyard on what would one day become one of the premier wine appellations in Oregon, the Ribbon Ridge AVA. Ridgecrest Vineyards did not disappoint. Early barrel samples were encouraging. We studied it, continued to plant, and dug deeply.

Crafting our cellar-worthy RR wines since 2002, we know these vineyards – the ins and outs, strengths, and peculiarities of each and every block. We’ve done our homework.

Now, it’s recess. We’re ready to come out and play.\*

Our new RIDGECREST label allows us to do just that – to experiment with all of those blocks, lots, and barrels that beg our attention every harvest – the ones we are loathe to blend with others, because they are just so damned intriguing. Pinot Noir will be the mainstay, with supporting roles played by Gamay Noir, Grüner Veltliner, Pinot Gris and Riesling.

Harry Peterson-Nedry

Wynne Peterson-Nedry



*Follow our progress from barrel to bottle,  
from yurt to winery at [ribbonridgewinery.com](http://ribbonridgewinery.com).*

\*as much as two nerdy chemists have the capacity to do.