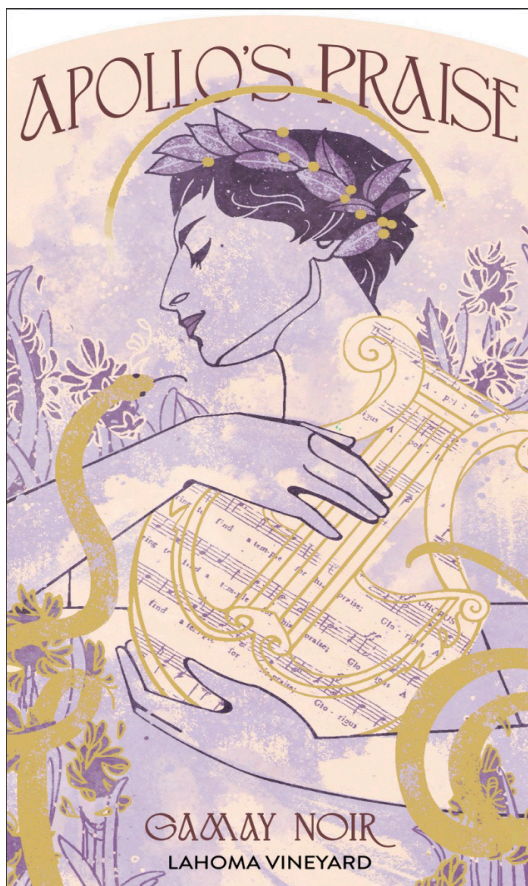


APOLLO'S PRAISE



"GLORIOUS APOLLO / FROM ON-HIGH BEHELD US /
WAND'RING TO FIND A TEMPLE / FOR HIS PRAISE"

Harvest Date: September 23, 2024

Vineyard Block: Lahoma Vineyard, The Bridge

Alcohol: 12.8%

TA: 5.8 g/L

RS: 0 g/L

pH: 3.59

Bottling Date: August 8, 2025

SONG PAIRING: "Compared To What" (Live at
Montreux Jazz Festival) by Les McCann and Eddie
Harris

2024 GAMAY NOIR

OVERALL STYLE

Gamay Noir is most renowned, and infamous, hailing from its home region of Beaujolais. Our iteration takes its inspiration from Cru Beaujolais, however; the wines that Julia and Kelby fell in love with from their first days in the wine industry. Which is to say, this is not a light and frothy 'Nouveau' style, but instead features bramble fruit and a round and structured mid-palate meant for the dinner table. Gamay Noir has been an underheralded grape in the Finger Lakes so far, but we expect that to change as more people taste what it can be!

IN THE VINEYARD

The Gamay Noir at Lahoma is the first wine we have made from 'The Bridge' parcel, a new block for the farm planted half a mile north of the sandstone Main Farm. In comparison to the Main Farm, The Bridge is remarkably gravelly, more sloped, and closer to Seneca Lake. In short, a perfect terroir to trial a finicky grape that we have adored since before it was cool: Gamay. As a close relative of Pinot Noir, it demands special care in the vineyard to allow for full ripeness and to prevent disease pressure, so we lavish attention on this acre and a half from pruning right through to hand-picking.

IN THE CELLAR

Crushed into a stainless steel tank, the fruit and juice were allowed to cold soak at 40F-45F for 72 hours. At this point, approximately 125 gallons of pure juice were pulled from the tank and kept separate to ferment for a Rosé, allowing the remainder to be more concentrated for red fermentation. This must was then transferred to a 650gal French oak tank and allowed to warm up to begin a spontaneous fermentation. At this point, punchdowns were done by hand three to four times per day, with the temperature climbing to 90F. After fermentation was completed, the wine was kept on skins and stems for 6 more weeks with daily punchdowns to keep the top fresh. The wine was then pressed off in an old-fashioned screw press and returned to the same oak tank it fermented in, where it aged on the lees until racking, light filtration, and bottling in August 2025.