



## COMMUTER CUVÉE

WILLAMETTE VALLEY  
PINOT NOIR  
2021



**Winery Name:** GC Wines

**Owner/Winemaker:** John Grochau

**Winery Location:** Amity, Oregon (Willamette Valley)

**About:** For more than 20 years, GC Wines has crafted food-friendly wines reminiscent of the place they were grown while strengthening long-held partnerships with winegrowers.

“To me, most wines in this price point show winemaking more than the place where the grapes came from. With the **Commuter Cuvée**, we aim to make a wine that has a bright, pure expression of the Willamette Valley. This is a blend of 12 vineyards from all around the Willamette Valley, our biggest blend every year.”

John Grochau, Winemaker

**Case Production:** 1,697 cases

**Bottled:** April 28, 2022

**Vineyards:** *Eola-Amity Hills* AVA: Björnson, Zenith, Witness Tree, Eichler and Vivid Vineyards *Yamhill-Carlton* AVA: Yamhill Springs and Carlton Vineyards *Van Duzer Corridor* AVA: Andreas Vineyard *Willamette Valley* AVA: Cherry Grove, Cochran, One Love and Festive Hill Vineyards

**Winemaking:** This wine was hand sorted and mostly destemmed, with 5% whole cluster fermentation. Aging: 90% French Oak (87% neutral, 3% new) 10% Concrete. This year, we used more whole cluster fermentation to add a savory layer and some texturing tannin on the palate. We also incorporating more concrete tanks into our

winemaking program to temper these warmer vintage wines and add a beautiful texture that is very fitting to our style.

**Vintage:** The 2021 vintage was yet another unique growing season in the Willamette Valley. The year started much the same as it has for twenty years, with bud break beginning in mid-April. Late April was slightly warmer and drier than average and May brought several days in the mid-80's, causing the vines to grow rapidly. Bloom started the second week of June and was followed by a four-day rainstorm which dropped more than an inch of rain. This rain washed away some of the pollen from the flowering grapes and gave us a lighter fruit set. Just two weeks later, a brand-new weather event hit the Pacific Northwest. A “Heat Dome” formed over the area, leading to some astonishingly high temperatures. On June 26, we hit a record high 112°, a record that was quickly broken the next day when we reached 116°! This happened early in the grapes’ development when they were still tiny green berries on the stems, and luckily, the grapes were largely unaffected—save for some sunburnt clusters on the southern ends of rows. The rest of the summer was warmer than average with a few 100 degree days, but no more historical heat events. We brought in our first Pinot Noir on September 6 with fruit from a young vineyard. We picked there for three days, after which a replenishing rain fell mid-month. When the sun returned, we resumed picking Pinot Noir for our red wines from September 21 through October 8. Thanks to lower crop yields and a hotter growing season, the 2021 vintage will offer fruit-forward and immediately charming wines.

