

Franchere Eola-Amity Hills Pinot Noir 2014

alc 13.4% • pH 3.54 • TA 6.1 g/L • RS 0 g/L

The Site

Zenith and Zena Springs are neighboring vineyards – both dry farmed, without herbicides – located in the middle of the Eola-Amity Hills on marine sedimentary soils, at just over 200' elevation. Zena Springs (farmed organically by Franchere) is considerably cooler, thanks to its southeast-facing exposition and a high ridge to the west that blocks early evening sun.

The Vintage

2014 was, at the time, the warmest vintage in Willamette Valley history. Nights were particularly warm, but the brief, refreshing rains that hit throughout the summer helped keep the vines in balance. Disease pressure was low, and the grapes arrived in the winery in perfect condition. There was no need to sort.

The Wine

Pommard, 115, and Wadenswil clone Pinot Noir. No new oak. Since stems can increase pH significantly, and this was a high pH vintage, I chose to destem 100% of the berries.



<i>Farming</i>	No irrigation No herbicides (cultivation & mowing only) OMRI-listed and LIVE-approved foliar sprays
<i>Soils</i>	Marine sedimentary (mostly Helvetia silt loam, Helmick silt loam, and Hazelair silt loam)
<i>AVA</i>	Eola-Amity Hills
<i>Harvest Data</i>	<u>Zenith Vineyard (planted 2006 & 1999) - 83%</u> September 14, 2014 23.4 brix • TA 5.8 g/L • pH 3.57 <u>Zena Springs Vineyard (planted 2000) - 17%</u> September 19, 2014 22.1 brix • TA 5.3 g/L • pH 3.53
<i>Fermentation</i>	100% destemmed Spontaneous fermentation, no cold soak Native yeast exclusively (not inoculated) 40 ppm SO ₂ and 1 g/L H ₂ T No other additions (no enzymes, tannins, gums, colorants, water, adjuncts, etc.)
<i>Aging</i>	10 months in used oak barrels No fining, no filtration Minimum effective SO ₂ after malolactic (at first rack)