

Franchere Eola-Amity Hills Pinot Noir 2015

alc 12.8% • pH 3.79 • TA 5.6 g/L • RS ~0

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.

The Vintage

2015 was frighteningly dry and torrid heat spikes throughout the summer pretty well freaked us out. But by the grace of whoever, we cooled down a bit around mid-August and crucial acidity was preserved at harvest, which meant that harvest was simultaneously healthy and easy, with lovely balanced grapes. September truly makes the vintage!

The Wine

Pommard, 115, and Wadenswil clone Pinot Noir. 20% whole cluster. 10 months in used French oak, racked once before bottling. No additions or subtractions, other than moderate SO₂.



<i>Farming</i>	No irrigation No herbicides (cultivation & mowing only) OMRI-listed and LIVE-approved foliar sprays
<i>Soils</i>	Marine sedimentary (mostly Bellpine silt loam, Helmick silt loam, and Hazelair silt loam)
<i>AVA</i>	Eola-Amity Hills
<i>Harvest Data</i>	<u>Zenith Vineyard (planted 2006)</u> - 50% September 10, 2015 22.2 brix • pH 3.43 <u>Zena Springs Vineyard (planted 2000)</u> - 50% September 11 & September 15, 2015 23.4 brix • pH 3.48
<i>Fermentation</i>	80% destemmed, 20% whole cluster Spontaneous fermentation, no cold soak Native yeast exclusively (not inoculated) 40 ppm SO ₂ No other additions (no acids, enzymes, tannins, gums, colorants, water, adjuncts, etc.)
<i>Aging</i>	10 months in used French oak barrels No fining, no filtration Minimum effective SO ₂ after malolactic (at first rack) & at bottling