

Franchere Havlin Vineyard Grüner Veltliner 2015

alc 12.7% • pH 3.33 • TA 5.8 g/L • RS 2.5 g/L (dry)

The Site

The southeast-facing Havlin Vineyard is sited near the mouth of the Van Duzer Corridor, and marine winds come howling into the valley in the afternoon – this is a cool site. These grapes are dry farmed on marine sedimentary soil (Dupee silt loam) without systemic herbicides.

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

18 hours skin contact, 2 rounds of pre-fermentation settling, 3 months to complete malolactic, 12 months to complete primary fermentation in 30% acacia barrel and 70% neutral tank. No additions other than bentonite fining and minimal effective sulfites.



<i>Farming</i>	No irrigation No systemic herbicides OMRI-listed and/or LIVE-approved foliar sprays
<i>Soils</i>	Marine sedimentary – Dupee silt loam
<i>AVA</i>	Willamette Valley
<i>Harvest Data</i>	<u>Havlin Vineyard (planted 2009 and 2010)</u> September 24, 2014 21.4 brix • pH 3.25
<i>Fermentation</i>	100% destemmed and crushed 18 hours skin contact Native yeast exclusively (not inoculated) 30 ppm SO ₂ at crusher No other additions (no enzymes, acids, tannins, gums, colorants, water, nutrients, etc.)
<i>Aging</i>	Completed primary fermentation September 2016 14 months on the lees in neutral tank and acacia barrel Fined (bentonite) & filtered Minimum effective SO ₂ before bottling