

Franchere Havlin Vineyard Pinot Noir 2015

alc 12.6% • pH 3.64 • TA 5.9 g/L • RS ~0 • 60 cases

The Site

The Havlin Vineyard (LIVE-certified sustainable) faces southeast and is sited near the mouth of the Van Duzer Corridor – marine winds come howling into the valley every summer afternoon, quickly cooling temperatures by 10°F or more. I source from a low-vigor block, with shallow marine sedimentary soil atop near-solid ironstone bedrock. The phenolics ripen at low brix.

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

10% whole cluster fermentation without external temperature control, aged for 10 months in used French oak barrel, racked twice. No additions other than minimal effective sulfites.



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| <i>Farming</i> | No irrigation OMRI-listed and LIVE-approved foliar sprays |
| <i>Soils</i> | Marine sedimentary – 21" Dupee silt loam atop near-solid ironstone bedrock |
| <i>AVA</i> | Willamette Valley |
| <i>Harvest Data</i> | <u>Havlin Vineyard (planted 2009 and 2010)</u> September 15, 2015 21.9 brix • pH 3.45 |
| <i>Fermentation</i> | 90% destemmed, 10% whole cluster Native yeast exclusively (not inoculated) 40 ppm SO ₂ No other additions (no acids, enzymes, tannins, gums, colorants, water, etc.) |
| <i>Aging</i> | 10 months in used oak barrels (no new oak) No fining No filtration Minimum effective SO ₂ after malolactic (at first rack) and at bottling Bottled with Diam closure, August 2016 |