

Franchere "Cascadia" 2016

alc 12.2% • pH 3.77 • TA 5.1 g/L • RS ~0 g/L

About the Wine

So many European wine regions produce light, fresh, unoaked red wines that are intended for early consumption. This is Franchere's take! And inspired in particular by authentically produced Loire red blends, I set out to create an approachable but nicely structured wine for early consumption. I did this using infusion, whole cluster fermentation, and extended maceration techniques. While I conceived the blend months in advance, I happily admit to tossing in a few last-minute "why not?" contributions. Aged 7 months in stainless.

A cofermentation using delestage, infusion, and extended maceration techniques

- 62% Pinot noir, destemmed, 7 & 8 yr old vines
- 23% Pinot noir, whole cluster, 28 yr old own-rooted vines
- 10% Pinot gris, destemmed
- 3% Gamay, whole cluster
- 1% Syrah, destemmed
- 1% Grüner veltliner, destemmed



Farming No irrigation, no systemic herbicides
OMRI-listed and/or LIVE-approved foliar sprays

Sites & Soils Hanson Vineyards (planted 1988 & 2008)
Located on the cool east side of the Willamette Valley
Silt loams and nutrient-poor, alluvial clay & loam
Havlin Vineyard (planted 2009)
Located on the west side of the Willamette Valley at the
mouth of the Van Duzer Corridor. Dupee silt loam
(marine sedimentary soil).

AVA Willamette Valley

*Fermentation
& Aging* Native yeast exclusively (not inoculated)
7 months aging in stainless only (unoaked)
Total SO₂ at bottling: 30 ppm
No other additions (no enzymes, acids, tannins,
gums, colorants, water, nutrients, etc.)

Fun Fact The label shows a historically accurate painting of Mt St Helens erupting in the 1840s. It's a nod to local history, to the volcanism that has so dramatically shaped our region – a region sometimes called Cascadia – and to the May 18, 1980 eruption that I personally witnessed from a hilltop in Portland.