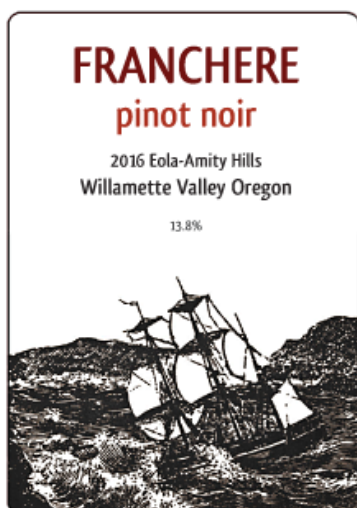


Franchere Eola-Amity Hills Pinot Noir 2016

Eola-Amity Hills AVA

Fresh, robust, and balanced



Alc ... 13.8%

pH ... 3.74

TA ... 5.7 g/L

RS ... 0 g/L

The Site

Zenith (LIVE-certified sustainable) is centrally located in the Eola-Amity Hills on marine sedimentary soils at just over 200' elevation. The gentle south-facing slope receives plenty of sun, although the cooling Van Duzer winds can drop temperatures dramatically.

The Vintage

An early warm spring led to an early budbreak. Very pleasant and mild conditions prevailed for most of the summer, but very warm post-veraison temperatures, combined with good soil moisture, conspired to spike sugar levels quickly.

The Wine

The wine is surprisingly spry considering the 13.8% alcohol – fresh, red fruited, not the least bit jammy. 80% Pommard and 20% Wadenswil clone Pinot Noir. 3% whole cluster. 10 months in used French oak, racked once before bottling.

<i>Farming</i>	No irrigation, no herbicides LIVE-certified sustainable vineyard
<i>Soils</i>	Marine sedimentary (mostly Helvetia silt loam, Helmick silt loam, and Hazelair silt loam)
<i>Harvest Data</i>	<u>Zenith Vineyard (from blocks planted 2006)</u> September 10, 2016 @ 23.8 brix (Wadenswil) September 13, 2016 @ 24.2 brix (Pommard)
<i>Fermentation</i>	3% whole cluster, 97% destemmed Spontaneous fermentation, native yeast, no cold soak 30 ppm SO ₂ at crusher
<i>Aging</i>	10 months in used French oak Unfined & unfiltered Total SO ₂ at bottling: 50 ppm (no other additions)