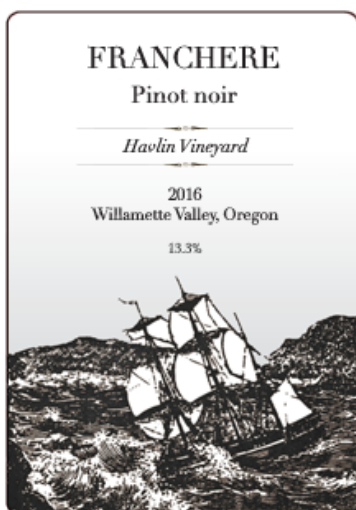


Franchere Havlin Vineyard Pinot Noir 2016

Willamette Valley AVA

Spicy, transparent, and ageable



Alc ... 13.3%

pH ... 3.67

TA ... 6.0 g/L

RS ... 0 g/L

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 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

100% 115 clone Pinot noir. 10% 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 (Dupee silt loam) atop ironstone bedrock
<i>Harvest Data</i>	September 9, 2016 @ 23.2 brix
<i>Fermentation</i>	10% whole cluster, 90% destemmed Spontaneous fermentation, no cold soak Native yeast exclusively (not inoculated) 30 ppm SO ₂ at crusher No other additions (no enzymes, tannins, acids, gums, colorants, water, etc.)
<i>Aging</i>	10 months in used French oak Unfined & unfiltered Total SO ₂ at bottling: 50 ppm (no other additions)