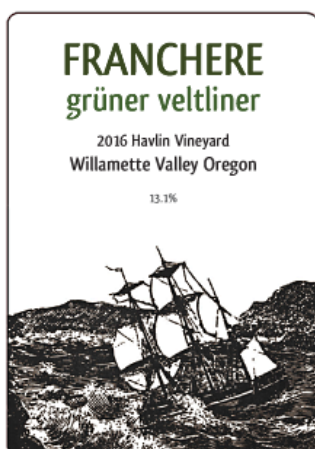


Franchere Havlin Vineyard Grüner Veltliner 2016

Willamette Valley AVA

12 month fermentation in acacia – full, exotic, unfiltered



Alc ... 13.1%

pH ... 3.30

TA ... 6.0 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

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

<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>Harvest Data</i>	September 13, 2016 22.5 brix • pH 3.25
<i>Fermentation</i>	100% destemmed and crushed 20 hours skin contact Native yeast exclusively (not inoculated) 30 ppm SO ₂ at crusher No other additions (no enzymes, acids, etc.)
<i>Aging</i>	Completed primary fermentation September 2017 ML conversion completed 12 months in acacia barrel + 4 months in stainless tank Fined with bentonite but not filtered 60 ppm total SO ₂