## Franchere "For Heaven's Sake, Don't Move Here" 2016

alc 12.1% • pH 3.61 • TA 5.5 g/L • RS 0.3 g/L (very dry)

## **About the Wine**

"For Heaven's Sake, Don't Move Here" is Franchere's ironically-named celebration of explorers and immigrants. *Vitis vinifera* is, of course, not native to this hemisphere, and in the long view of things, so few of us are. But as we put down roots we adapt to our new home, and ideally harmonize with it – which is what the Pinot family of grapes have done in Oregon.

Neither a rosé nor a full-blown orange wine, the idea here is to highlight the *pinoté* of skin-fermented Pinot gris – citrus, fresh herbs, forest floor – in concert with Pinot blanc and the fresh, lively fruit of briefly macerated Pinot noir.

## A blend of 3 Skin Contact Fermentations

One lot fermented as a red wine, one lot fermented as a phenolic white, one lot as a rosé:

- (45%) 11 Days skin contact **Pinot gris** open top fermented; tank aged
- (40%) 1 Day skin contact **Pinot gris\*** neutral barrel fermented & aged
- (14%) 4 Hours skin contact **Pinot noir** tank fermented & aged

<sup>\*</sup> Neutral barrel ferment included 1% **Pinot blanc**, which received 2 hours of skin contact.



Farming No irrigation

OMRI-listed and/or LIVE-approved foliar sprays

Site & Soil Hanson Vineyards (planted 2006 – 2008)

Located on the cool east side of the Willamette Valley Heavy, nutrient-poor clay on historical floodplain

AVA Willamette Valley

Fermentation Native yeast exclusively (not inoculated)

& Aging Malo blocked

No other additions (no enzymes, acids, tannins, gums, colorants, water, nutrients, etc.)

5 months on lees, no stirring Fined (bentonite) & filtered

Total SO<sub>2</sub>: 70 ppm

Special Note Gov. Tom McCall – that most Oregonian of Oregonians and

champion of the environment – promoted Oregon's beauty in the 1970s by asking people to visit, "but for heaven's sake, don't move here." So I find it entirely appropriate that

he himself wasn't born in Oregon.