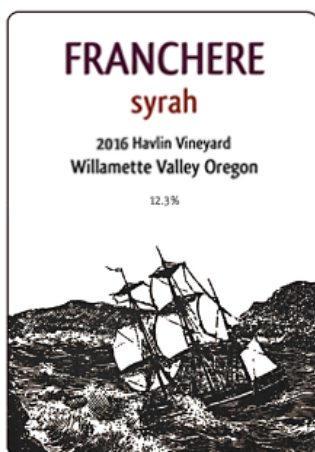


Franchere Havlin Vineyard Syrah 2016

Willamette Valley AVA

A pure, traditionalist-inspired expression of syrah



Alc ... 12.3%

pH ... 3.48

TA ... 6.7 g/L

RS ... ~0 g/L (dry)

The Site

Although the Van Duzer Corridor AVA in the Willamette Valley seems an unlikely spot for syrah – it's even cooler than the neighboring Eola-Amity Hills – the variety excels here.

First, the syrah is planted on shallow soils atop ironstone bedrock, significantly limiting plant vigor. Second, the southeastern-facing slope leans toward the southwest, ensuring continual solar radiation for up to 15 hours per day. Third, bruising winds and loose clusters ensure that syrah here can achieve long hang time with little risk of rot.

The result is an acid-driven, varietally true syrah of purity and focus.

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 atop ironstone bedrock
<i>Harvest Data</i>	September 25, 2016 @ 22.5 brix & pH 3.28
<i>Fermentation</i>	26% whole cluster Native yeast exclusively (not inoculated) No additions other than 30 ppm SO ₂ at crusher
<i>Aging</i>	24 months in neutral French oak Unfined & unfiltered 40 ppm total sulfites
<i>Fun Fact</i>	Syrah's ancestral home of Vienne is only 100 miles south of Beaune – the same distance as Eugene, OR is from Portland. I believe that syrah has an important future in the Willamette Valley's moderate if warming climate.