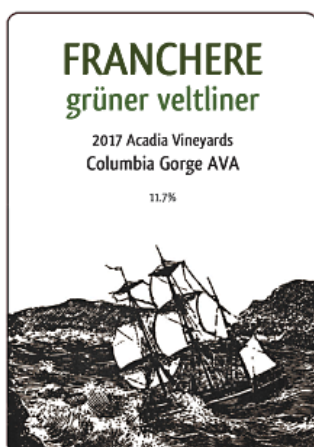


Franchere Acadia Vineyards Grüner Veltliner 2017

Columbia Gorge AVA

Classically zippy Grüner from a high elevation, certified organic vineyard



Alc ... 11.7%

pH ... 3.31

TA ... 6.1 g/L

RS ... 2.8 g/L (dry)

The Site

Sited on the knife edge between desert and rainforest, and perched at 1300' elevation above the Columbia River, Acadia is a windswept, dry farmed, certified organic vineyard planted in an ancient pyroclastic flow on the slopes of extinct Underwood Mountain. Cool climate varieties thrive thanks to the deep ashy loam soils and significant diurnal temperature swings.

The Vintage

A cool spring led to an old-school late April budbreak. Although summer was incredibly hot, the vines responded by shutting down for several weeks. This, combined with a much cooler and intermittently rainy September, ensured that phenolic ripeness was achieved at low brix.

The Wine

<i>Farming</i>	Certified organic No irrigation
<i>Soil</i>	Volcanic pyroclastic flow – ashy loam
<i>Harvest Data</i>	October 11, 2017 19.0 brix • pH 3.29
<i>Fermentation</i>	100% destemmed and crushed 30 ppm SO ₂ at crusher 24 hours skin contact 4 month fermentation with native yeast exclusively No other additions (no enzymes, acids, etc.)
<i>Aging</i>	5 months in stainless tank ML conversion blocked Fined and filtered 48 ppm total SO ₂