

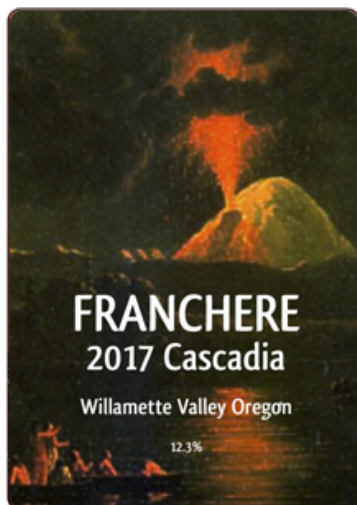
# Franchere “Cascadia” 2017

Willamette Valley AVA

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Unoaked, glouglou red blend... citrusy & spicy

A co-fermentation of Pinot noir, Gamay, Grüner veltliner, and Syrah



Alc ... 12.3%

pH ... 3.66

TA ... 5.6 g/L

RS ... 0 g/L

## The Wine

Inspired by the many European wine regions that produce light, fresh, unoaked red wines intended for early consumption, this crushable blend shows the lively character of gently infused whole cluster fermentation, along with an intriguing spiciness.

This multi-vineyard blend is named for the tectonic province that continues to shape our region – sometimes violently.

- 50% Pinot noir, whole cluster
- 40% Pinot noir, destemmed
- 5% Gamay, whole cluster
- 4% Grüner veltliner, destemmed
- 1% Syrah, destemmed

<i>Farming</i>	No irrigation No systemic herbicides OMRI-listed and/or LIVE-approved foliar sprays
<i>Soils</i>	<u>Hanson Vineyards</u> Alluvial terrace – sand, clay, silt loam, stones, gravel – and Woodburn silt loam (two separate sites) <u>Havlin Vineyard</u> Marine sedimentary – silt loam
<i>Fermentation &amp; Aging</i>	Native yeast exclusively (not inoculated) 7 months aging in tank (unoaked) Total SO <sub>2</sub> at bottling: 30 ppm No other additions (no enzymes, acids, etc.)
<i>Fun Fact</i>	The label shows a historically accurate painting of Mt St Helens erupting in the 1840s. It's a nod to local history, to the volcanism that has so dramatically shaped our region – and to the May 18, 1980 eruption that I personally witnessed from a hilltop in Portland.