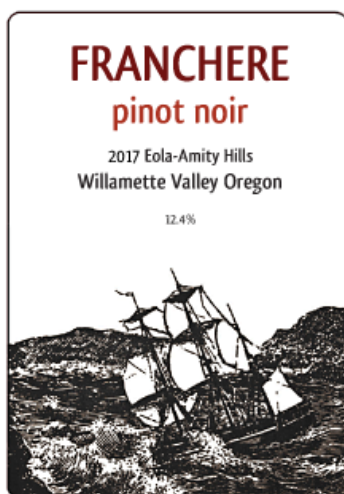


Franchere Eola-Amity Hills Pinot Noir 2017

Eola-Amity Hills AVA

Fresh, red-fruited, and beautifully balanced



Alc ... 12.4%
pH ... 3.65
TA ... 6.1 g/L
RS ... 0 g/L

The Site

Zenith Vineyard (LIVE-certified sustainable) is centrally located in the Eola-Amity Hills on marine sedimentary soils at just over 200' elevation. The gentle south-facing slope receives plenty of sun, although the cooling Van Duzer winds can drop temperatures dramatically.

The Vintage

It got so hot in the summer of 2017 that the vines shut down their ripening processes for a few weeks – and so the wines bear the hallmarks of a cool vintage, since ripening (when it eventually restarted) proceeded slowly into the early fall. This wine is fresh, red-fruited, and beautifully balanced.

The Wine

10% whole cluster fermentation in open topped bins, with no additions other than moderate SO₂ at bottling. Fermentation temperatures ran very cool, topping out briefly at 22° C, ensuring very gentle extraction. 10 months in neutral French oak, racked once, bottled unfined and unfiltered.

<i>Farming</i>	No irrigation, no herbicides LIVE-certified sustainable vineyard
<i>Soils</i>	Marine sedimentary (mostly Helvetia silt loam, Helmick silt loam, and Hazelair silt loam)
<i>Harvest Data</i>	<u>Zenith Vineyard (from blocks planted 2006 & 2012)</u> September 27, 2017 @ 20.7 brix (Pommard, 80%) October 5, 2017 @ 22.8 brix (Wadenswil, 20%)
<i>Fermentation</i>	10% whole cluster, 90% destemmed Spontaneous fermentation, native yeast, no cold soak
<i>Aging</i>	10 months in neutral French oak Unfined & unfiltered Total SO ₂ at bottling: 55 ppm (no other additions)