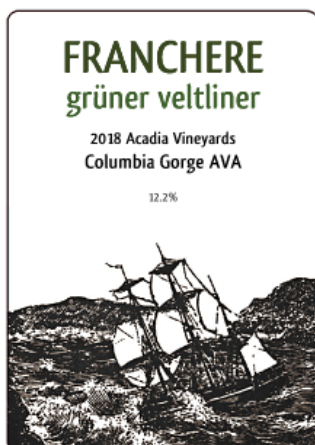


Franchere Acadia Vineyards Grüner Veltliner 2018

Columbia Gorge AVA

Cool climate Grüner from a high elevation, certified organic vineyard



Alc ... 12.2%

pH ... 3.22

TA ... 6.8 g/L

RS ... 5.6 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

2018 produced grapes that were abundant in natural acidity, fruitiness, and dry extract, along with respectable but not excessive sugar levels. The final weeks of ripening were slow and even, so there was no rush to pick, and it just took a gentle hand in the winery to ensure the beautiful raw material was transformed into wines of freshness and nuance and not just power.

The Wine

<i>Farming</i>	Certified organic No irrigation or herbicides
<i>Soil</i>	Volcanic pyroclastic flow – ashy loam
<i>Harvest Data</i>	September 23, 2018 20.8 brix • pH 3.07
<i>Fermentation & Aging</i>	no SO ₂ at crusher 100% destemmed and crushed, w/ 3 hours skin contact No inoculations: only native yeast & native ML bacteria 5 months to complete fermentation in stainless tank ML conversion completed naturally Fined with bentonite and 0.5 ppm CuSO ₄ & sterile filtered 69 ppm total SO ₂