

Franchere "13th Flor" 2022

Columbia Gorge AVA

100% Grüner veltliner – aged under flor yeast over the summer of 2023

Alc 9.9%
pH 3.33
TA 6.3 g/L
RS 0 g/L

61 cases produced



The Wine

In the late-ripening 2022 vintage I took in organically grown Grüner that had finished accumulating sugars by October 16th at a very low 16.2 brix. Following a primary and secondary fermentation in tank, the resulting wine was clean and very low alcohol, but was a rather neutral representation of Grüner veltliner.

The riddle: how to make a flavorful and interesting wine from a neutral product. The solution: permit the microbiological processes associated with flor yeast to work their magic.

In May 2023 I sulfited the wine (50 ppm), racked the 150 gallon lot to a 200 gallon flextank, and moved the tank outside, into the summer heat. And then I just left it alone. Thanks to the significant headspace in the tank, a layer of flor yeast quickly developed and remained throughout the summer.

By the end of summer the wine had developed the honeyed and nutty qualities characteristic of flor aging, and as the yeast layer protected the wine from oxidizing characteristics, I bottled the wine unfinned & unfiltered with a low VA level of just 0.48 g/L.

<i>Farming</i>	Certified organic & dry farmed
<i>Soils</i>	Volcanic pyroclastic flow – ashy loam
<i>Harvest Data</i>	October 16, 2022 16.2 brix • pH 3.03
<i>Fermentation & Aging</i>	Destemmed & crushed 48 hours skin contact Fermented & aged in tank for 11 months 50 ppm SO ₂ Bottled unfinned & unfiltered