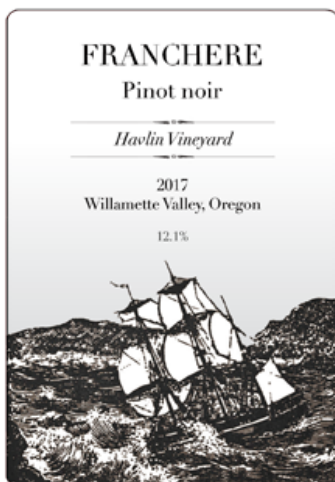


Franchere Havlin Vineyard Pinot Noir 2017

Willamette Valley AVA

“This complex, elegant, fat-free Pinot drinks like it costs at least twice as much or more.” – Josh Reynolds, Vinous (Feb. 2022)[†]



Alc ... 12.1%

pH ... 3.64

TA ... 5.6 g/L

RS ... 0 g/L

The Site

The Havlin Vineyard (LIVE-certified sustainable) faces southeast and is sited near the mouth of the Van Duzer Corridor – marine winds come howling into the valley every summer afternoon, quickly cooling temperatures by 10°F or more. I source from a low-vigor block, with shallow marine sedimentary soil atop ironstone bedrock.

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

5% whole cluster. 80% Pommard / 20% 115. 17 months in used French oak, racked once before bottling.

<i>Farming</i>	No irrigation, no herbicides LIVE-certified sustainable vineyard
<i>Soils</i>	Marine sedimentary (Dupee silt loam) atop ironstone bedrock
<i>Harvest Data</i>	September 28, 2017 @ 21.4 brix & 3.35 pH
<i>Fermentation</i>	5% whole cluster, 95% destemmed Spontaneous fermentation, no cold soak Native yeast exclusively (not inoculated) No additions at crusher
<i>Aging</i>	17 months in used French oak Unfined & unfiltered Total SO ₂ at bottling: 65 ppm (no other additions)

[†] 92 points, if that kind of thing matters to you