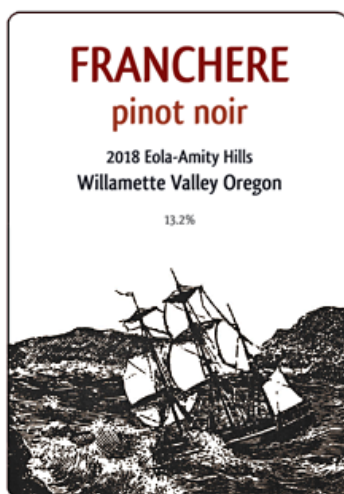


Franchere Eola-Amity Hills Pinot Noir 2018

Eola-Amity Hills AVA

An elegant expression from a beautiful vintage



Alc ... 13.2%

pH ... 3.79

TA ... 5.6 g/L

RS ... 0 g/L

The Site

Zenith Vineyard (LIVE-certified sustainable, and farmed without herbicides) is centrally located in the Eola-Amity Hills on marine sedimentary soils at just over 200' elevation.

The Vintage

The beautiful red fruit, floral aromatics, gentle herb characters, and noble tannins present here are thanks to the fantastic 2018 growing season. Although summer was occasionally quite warm, the season concluded with a slow, cool, gentle ripening period – truly perfect. Small-ish berries, good acidity, moderate sugar levels, ripe stems, healthy fermentations, what more could a winemaker want?

The Wine

20% whole cluster fermentation in open topped bins, with no additions other than moderate SO₂ at bottling. Low-impact pumpovers and cool fermentation temperatures ensured gentle extraction. 13 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> October 1, 2018 @ 21.7 brix (Pommard, 79%) October 4, 2018 @ 23.5 brix (Wadenswil, 21%)
<i>Fermentation</i>	20% whole cluster, 80% destemmed Spontaneous fermentation, native yeast, no cold soak
<i>Aging</i>	13 months in neutral French oak Unfined & unfiltered Total SO ₂ at bottling: 50 ppm (no other additions)