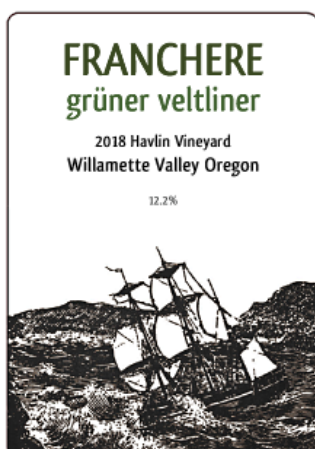


Franchere Havlin Vineyard Grüner Veltliner 2018

Van Duzer Corridor AVA

Taut, poised, and ageable



Alc ... 12.2%

pH ... 3.35

TA ... 5.6 g/L

RS ... 0 g/L

The Site

The southeast-facing Havlin Vineyard is sited near the mouth of the Van Duzer Corridor, and marine winds come howling into the valley in the afternoon – this is a cool site. These grapes are dry farmed on marine sedimentary soil (Dupee silt loam) without systemic herbicides.

The Vintage

A spectacular vintage. Although the summer was very warm, budbreak occurred in late April, which allowed us to harvest grapes just as autumn began. The grapes gave us lots of acidity, lots of dry extract, lots of beautiful aromatics, and moderate alcohol levels.

The Wine

<i>Farming</i>	No irrigation No systemic herbicides OMRI-listed and/or LIVE-approved foliar sprays
<i>Soils</i>	Marine sedimentary – Dupee silt loam
<i>Harvest Data</i>	September 25, 2018 20.3 brix • pH 3.20
<i>Fermentation</i>	100% destemmed and crushed 24 hours skin contact Native yeast exclusively (not inoculated) No SO ₂ at crusher No other additions (no enzymes, acids, etc.)
<i>Aging</i>	ML conversion completed 6 months in tank, 4 months in acacia & oak barrel Fined with bentonite, coarse filtration only 50 ppm total SO ₂ before bottling