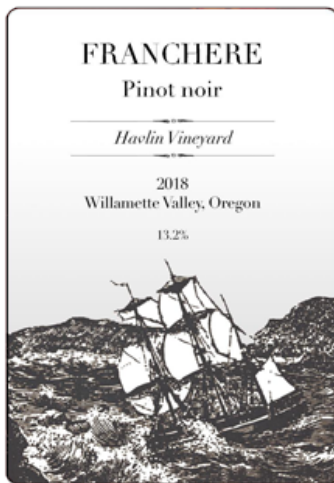


Franchere Havlin Vineyard Pinot Noir 2018

Willamette Valley AVA

Firm, deep, and ageable



Alc ... 13.2%

pH ... 3.76

TA ... 5.4 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

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

16% whole cluster. 80% Pommard / 20% 115. 18 months in used French oak, racked twice 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 25, 2018 @ 23.0 brix
<i>Fermentation</i>	16% whole cluster, 84% destemmed Spontaneous fermentation, no cold soak Native yeast exclusively (not inoculated) No additions at crusher
<i>Aging</i>	18 months in used French oak Unfined & unfiltered Total SO ₂ at bottling: 65 ppm (no other additions)