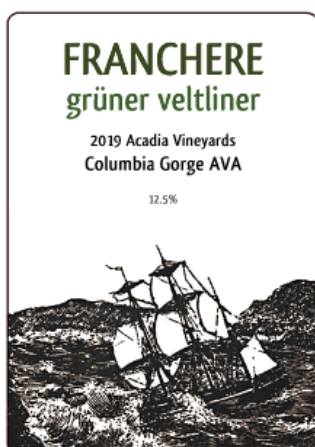


# Franchere Acadia Vineyards Grüner Veltliner 2019

Columbia Gorge AVA

---

Cool climate Grüner from a high elevation, certified organic vineyard



Alc ... 12.5%

pH ... 3.27

TA ... 6.6 g/L

RS ... 1.1 g/L (dry)

## The Site

Sited on the knife edge between the rainforest and the desert and perched at 1300' elevation above the Columbia River, Acadia is a windswept, dry farmed, certified organic vineyard planted in an ancient pyroclastic flow on the slopes of extinct Underwood Mountain. Cool climate varieties thrive thanks to the deep ashy loam soils and significant diurnal temperature swings.

## The Vintage

While the Willamette Valley saw several considerable rain events in the fall of 2019, even the western edge of the Columbia Gorge AVA was spared much of that rain. Acadia Vineyards therefore experienced all the benefits of a cool vintage – lovely aromatics, abundant natural acidity, and excellent phenolic development – without the down sides of rot and crop loss.

## The Wine

<i>Farming</i>	Certified organic No irrigation or herbicides
<i>Soil</i>	Volcanic pyroclastic flow – ashy loam
<i>Harvest Data</i>	October 7, 2019 20.4 brix • pH 3.15
<i>Fermentation &amp; Aging</i>	no SO <sub>2</sub> at crusher, no inoculations or additions 100% destemmed and crushed, w/ 24 hours skin contact 4 months to complete fermentation in stainless tank Partial ML conversion (spontaneous, not inoculated) Fined (bentonite) & filtered 40 ppm total SO <sub>2</sub>