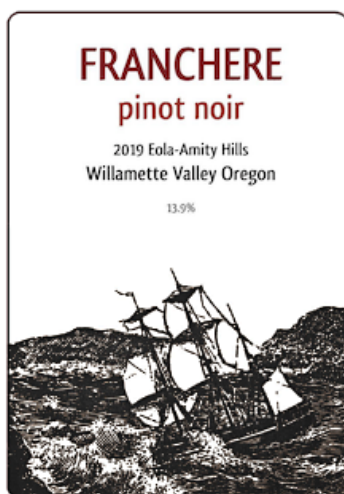


# Franchere Eola-Amity Hills Pinot Noir 2019

Eola-Amity Hills AVA

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Spry, floral, and vibrant



Alc ... 13.9%

pH ... 3.84

TA ... 5.3 g/L

RS ... 0.6 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

A grower's vintage, meaning that a grower had to be on top of their game to deal well with considerable challenges, including two significant mildew events in the summer and several bouts of rain in the fall. That said, the grapes experienced all the benefits of a cool vintage – lovely aromatics, abundant natural acidity, and good phenolic development.

## The Wine

20% whole cluster fermentation in open topped bins, with no additions other than moderate SO<sub>2</sub> at bottling. Low-impact pumpovers and cool fermentation temperatures ensured gentle extraction. 12 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 &amp; 2012)</u> October 5, 2019 @ 21.4 brix (Wadenswil, 28%) October 11, 2019 @ 23.7 brix (Pommard, 72%)
<i>Fermentation</i>	20% whole cluster, 80% destemmed Spontaneous fermentation, native yeast, no cold soak
<i>Aging</i>	12 months in neutral French oak Unfined & unfiltered Total SO <sub>2</sub> at bottling: 60 ppm (no other additions)