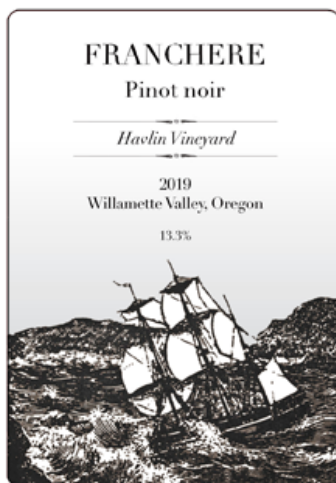


# Franchere Havlin Vineyard Pinot Noir 2019

Willamette Valley AVA

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Alc ... 13.3%

pH ... 3.72

TA ... 5.8 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

Two significant mildew events in the summer and several bouts of rain in the fall presented considerable challenges, and a cold spell in mid-September halted ripening for a week. That said, the grapes experienced all the benefits of a cool vintage – lovely aromatics, abundant natural acidity, and good phenolic development.

## The Wine

33% whole cluster. 80% Pommard clone / 20% 115. 17 months in used French oak, racked once before bottling.

<i>Farming</i>	No irrigation, no till, no systemic herbicides LIVE-certified sustainable vineyard
<i>Soils</i>	Marine sedimentary (Dupee silt loam) atop ironstone bedrock
<i>Harvest Data</i>	September 27, 2019 @ 23.4 brix & 3.32 pH
<i>Fermentation</i>	33% whole cluster, 67% destemmed Spontaneous fermentation, no cold soak Native yeast exclusively (not inoculated) Pumpovers and punchdowns 35 ppm SO <sub>2</sub> at crusher
<i>Aging</i>	17 months in used French oak Unfined & unfiltered Total SO <sub>2</sub> at bottling: 66 ppm (no other additions)