

Franchere “Failed Empires” 2020

Willamette Valley AVA

Light, ultrafresh blend of Blaufränkisch, Rotburger, and Syrah



Alc ... 12.7%

pH ... 3.19

TA ... 6.8 g/L

RS ... 0 g/L

The Wine

Voltaire’s quip that the Holy Roman Empire was “in no way holy, nor Roman, nor an empire” makes me wonder: had the House of Habsburg been more “successful,” would the great Austrian grape varieties be as famous as the so-called “noble” French varieties, whose wide esteem was abetted by the now-defunct British Empire? While we’ll never know, I’m grateful that a tiny few acres of Blaufränkisch and Rotburger are planted in Oregon’s idyllic Willamette Valley.

- 48% Blaufränkisch
- 48% Rotburger (aka Zweigelt)
- 4% Syrah

This is a light red wine. The Austrian varieties saw just a few hours of maceration and the must was fermented in stainless steel tank. A small proportion of Syrah was blended in when the wine was racked to neutral barrels and rested on fine lees for 4 months. 35 ppm SO₂ added before bottling. Unfined & unfiltered.

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| <i>Farming</i> | Dry farmed, without systemic herbicides |
| <i>Soils</i> | <u>Satori Springs Vineyard</u> Blaufränkisch & Rotburger – Cornelius silt loam (silty loess-like soil) <u>Havlin Vineyard</u> Syrah – Dupee silt loam (marine sedimentary soil) |
| <i>Fermentation & Aging</i> | Ambient yeast exclusively (not inoculated) Fermented in stainless steel 4 months in neutral oak & stainless steel Total SO ₂ before bottling: 35 ppm No other additions; no fining or filtration |
| <i>Fun Fact</i> | The TTB does not recognize Rotburger as an acceptable variety name. Ergo, despite Dr. Zweigelt’s problematic past, this label identifies the variety as Zweigelt. |