

# Franchere Acadia Vineyards Grüner Veltliner 2021

Columbia Gorge AVA

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Cool climate Grüner from a high elevation, certified organic vineyard



Alc ... 12.9%

pH ... 3.35

TA ... 6.4 g/L

RS ... 1.3 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. High acid, cool climate white varieties thrive here thanks to the deep volcanic soils and significant diurnal temperature swings.

## The Vintage

Acadia handled the drought and heat of 2021 with aplomb, thanks primarily to its deep, moisture-retaining soil, but also thanks to wise farming practices – no till and the use of biodynamic compost. Although harvest came 3 weeks earlier than usual, the grapes were fully developed and well balanced, with the typical brisk acidity and beautiful aromatics that are the hallmark of this site.

## The Wine

<i>Farming</i>	Certified organic Biodynamic compost No till, no irrigation, no herbicides
<i>Soil</i>	Volcanic pyroclastic flow – ashy loam
<i>Harvest Data</i>	September 13, 2021 21.3 brix • pH 3.24
<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 only) & filtered 40 ppm total SO <sub>2</sub>