Franchere "Cascadia" 2021

Willamette Valley AVA

Lively, fresh, aromatic – a co-fermented blend inspired by Touraine reds

The Wine

Alc ... 13.1% pH ... 3.64 TA ... 5.7 g/L

RS ... 0 g/L

Inspired by the many European wine regions that produce light, fresh red wines intended for early consumption, this multi-vineyard blend from the Willamette Valley is named for the tectonic province that shapes our region.

The wine is a 30% whole cluster co-fermented blend of

- 88% Pinot noir
- 8% Grüner Veltliner
- 4% Syrah

The winemaking is quite simple, starting with foot-stomping and then proceeding to gentle pumpovers once every two days to minimize tannin extraction. It's then aged in neutral barrels and stainless tank on fine lees for 9 months. 35 ppm SO₂ added before bottling.

Farming	Dry farmed, without systemic herbicides
	OMRI-listed and/or LIVE-approved foliar sprays
Soils	Hanson Vineyards Alluvial melange & Missoula flood loam
	Satori Springs Vineyard Cornelius silty loess
	<u>Havlin Vineyard</u> Marine sedimentary – silt loam
Fermentation	Native yeast exclusively (not inoculated)
& Aging	9 months in tank and neutral barrels on fine lees
	Total SO ₂ before bottling: 35 ppm
	No other additions; no fining or filtration
Fun Fact	The label shows a historically accurate painting of Mt St Helens erupting in the 1840s. It's a nod to local history, to the volcanism that has so dramatically shaped our region – and to the May 18, 1980 eruption that I personally witnessed from a hilltop in Portland.

