

Franchere Eola-Amity Hills Pinot Noir 2021

Eola-Amity Hills AVA

Spry, floral, and vibrant

Alc ... 12.3%

pH ... 3.69

TA ... 6.0 g/L

RS ... 0 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

Despite drought conditions and some days of extreme heat, the vines naturally found the water they needed, without irrigation, and the leaves remained green even at harvest. Drought did require a gentle hand for tannin management, and I pressed eleven days after picking.

The Wine

27% whole cluster fermentation in open topped bins, with no additions other than 30 ppm SO₂. Gentle maceration and cool fermentation temperatures ensured gentle extraction. 10 months in neutral French oak, racked once, bottled unfiltered 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 & 2012)</u> September 21, 2021 @ 21.2 brix 79% Pommard clone, 21% Wadenswil clone
<i>Fermentation</i>	27% whole cluster, 73% destemmed Spontaneous fermentation, native yeast, no cold soak
<i>Aging</i>	10 months in neutral French oak Unfiltered & unfiltered Total SO ₂ at bottling: 44 ppm (no other additions)