

Franchere “Cascadia” 2022

Willamette Valley AVA

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

Alc 12.8%
pH 3.87
TA 5.2 g/L
RS 0 g/L

200 cases produced



The Wine

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

- 92% Pinot noir
- 4% Pinot gris
- 3% Syrah
- 1% Gamay

The winemaking is quite simple, starting with foot-stomping and then proceeding to gentle pumpovers and punchdowns once every two days. It’s then aged in neutral barrels and stainless tank on fine lees for 9 months. 44 ppm SO₂ added before bottling.

<i>Farming</i>	Dry farmed, without systemic herbicides OMRI-listed and/or LIVE-approved foliar sprays
<i>Soils</i>	<u>Hanson Vineyards</u> Alluvial melange & Missoula flood loam <u>Satori Springs Vineyard</u> Cornelius silty loess <u>Havlin Vineyard</u> Marine sedimentary – silt loam
<i>Fermentation & Aging</i>	Native yeast exclusively (not inoculated) 9 months in tank and neutral barrels on fine lees Total SO ₂ before bottling: 44 ppm No other additions; no fining or filtration
<i>Fun Fact</i>	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.