

Franchere Split Infinitives N/V (2022)

Zero sulfite white blend

74% Grüner Veltliner & 26% Chardonnay, fermented on the skins 17 days

At bottling:

Alc ... 11.7%

pH ... 3.49

TA ... 5.8 g/L

RS ... 7.1 g/L

The Wine

“Split Infinitives” is composed of two grape varieties from two AVAs. For this bottling:

1. Grüner veltliner from the organically-certified Acadia Vineyard in the Columbia Gorge AVA
2. Chardonnay and Grüner veltliner from the sustainably-certified Satori Springs in the Willamette Valley AVA

The Fermentation

“Split Infinitives” began life as a cofermented orange wine. I destemmed and crushed the Chardonnay and Grüner without additions into macrobin, then blended the Grüner from the Columbia Gorge later. I pressed the grapes on Halloween Day after a total of 17 days of maceration.

In November I moved the wine outside, which temporarily halted fermentation and allowed the wine to partially cold stabilize. A month later I brought the wine back inside, and the warmer temperatures naturally restarted the fermentation. I racked the wine into the bottling tank two days before bottling.

I bottled the actively fermenting wine in late January 2023 with 7.1 g/L of residual sugar and without fining, filtration, or sulfite additions.

