

# Franchere Split Infinitives N/V (2023)

Mousse-alicious zero sulfite pét-nat

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44% Grüner Veltliner, 36% Chardonnay, 20% Kerner

Alc ... 11.7%  
pH ... 3.51  
TA ... 4.5 g/L  
RS ... 0 g/L

## The Wine

“Split Infinitives” is composed of three 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 Kerner and Grüner veltliner from the sustainably-certified Satori Springs in the Willamette Valley AVA

## The Fermentation

“Split Infinitives” began life as a cofermentation of 2023 Chardonnay and a press fraction of 2023 Grüner veltliner, with both varieties seeing just one day of skin contact and a first rack off heavy lees.

After 14 days I added half the total sum of 2023 Kerner to extend fermentation. 5 days after that, I racked the still-fermenting wine off the lees and blended in the 2022 Grüner from the Columbia Gorge. Finally, I blended in the second proportion of Kerner as “tirage” to ensure fermentation continued in bottle.

I bottled the actively fermenting wine in late October 2023 with approximately 8 g/L of residual sugar and without fining, filtration, or sulfite additions. Three months after bottling the finished wine has 0 g/L of residual sugar and a soft frothy mousse with persistent fine bubbles.

