

# Franchere Zenith Vineyard Pinot Noir 2014

alc 13.9% • pH 3.54 • TA 6.2 g/L • RS 0 g/L • 70 cases

## The Site

Zenith (LIVE-certified sustainable) is centrally located in the Eola-Amity Hills on marine sedimentary soils at just over 200' elevation. The gentle south-facing slope receives plenty of sun, although the cooling Van Duzer winds can drop temperatures dramatically.

## The Vintage

2014 was, at the time, the warmest vintage in Willamette Valley history. Nights were particularly warm, but the brief, refreshing rains that hit throughout the summer helped keep the vines in balance. Disease pressure was low, and the grapes arrived in the winery in perfect condition. There was no need to sort.

## The Wine

The three best barrels from the vintage – 2nd and 3rd fill barrels only. 80% Pommard clone (planted 2006) and 20% 115 (planted 1999). Green harvesting was kept to a minimum to preserve acidity in this very warm vintage. Since stems can increase pH significantly, I chose to destem 100% of the berries.



<i>Farming</i>	No irrigation No herbicides (cultivation & mowing only) LIVE-certified sustainable vineyard
<i>Soils</i>	Marine sedimentary (mostly Helvetia silt loam, Helmick silt loam, and Hazelair silt loam)
<i>AVA</i>	Eola-Amity Hills
<i>Harvest Data</i>	September 14, 2014 23.4 brix • TA 5.8 g/L • pH 3.57
<i>Fermentation</i>	100% destemmed Spontaneous fermentation, no cold soak Native yeast exclusively (not inoculated) 40 ppm SO <sub>2</sub> and 1 g/L H <sub>2</sub> T No other additions (no enzymes, tannins, gums, colorants, water, etc.)
<i>Aging</i>	15 months in used oak barrels No fining No filtration No funny business Minimum effective SO <sub>2</sub> after malolactic (at first rack) and at bottling Bottled with Diam closure, January 2016