

Franchere Havlin Vineyard Syrah 2014

alc 12.9% • pH 3.44 • TA 6.7 g/L • RS 0 g/L • 80 cases

The Site

The Havlin Vineyard (LIVE-certified sustainable) faces southeast and is sited near the mouth of the Van Duzer Corridor – marine winds come howling into the valley every summer afternoon, quickly cooling temperatures by 10°F or more. I source from a low-vigor block, with shallow marine sedimentary soil atop near-solid ironstone bedrock. The phenolics ripen at low brix.

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

No additions beyond minimum effective sulfites. Since stems can increase pH significantly, I chose to destem 95% of the berries in this high pH vintage.



<i>Farming</i>	No irrigation, permanent cover crop LIVE-certified sustainable vineyard
<i>Soils</i>	Marine sedimentary – 21" of Dupee silt loam atop near-solid ironstone bedrock
<i>AVA</i>	Willamette Valley
<i>Harvest Data</i>	<u>Havlin Vineyard (planted 2009 and 2010)</u> October 12, 2014 22.8 brix • pH 3.32
<i>Fermentation</i>	5% whole cluster, 95% destemmed Native yeast exclusively (not inoculated) 30 ppm SO ₂ at crusher No other additions (no enzymes, acids, tannins, gums, colorants, water, inoculants, etc.)
<i>Aging</i>	15 months in neutral oak No fining No filtration No funny business Minimum effective SO ₂ after malolactic (at first rack) but none at bottling. 9 ppm free SO ₂ and 54 ppm total at bottling. Bottled with Diam closure, January 2016