



2015 BLAUFRÄNKISCH

PHILOSOPHY

LIKE PINOT NOIR, THE BLAUFRÄNKISCH GRAPE HAS A WONDERFUL TRANSPARENCY AND IS HIGHLY SENSITIVE TO ITS ENVIRONMENT. THE GOAL IS TO FIND A CONSISTENCY IN EXPRESSION OF TERROIR OVER MULTIPLE GRAPE VARIETIES FROM OUR SITE. OUR ESTATE BLAUFRÄNKISCH SHOWS A LIKENESS TO THE SANGUINE AND IRON MINERALITY THAT DEFINES OUR PINOT NOIR BUT WITH MORE NERVY ACIDITY AND A DARKER, DEEPER FRUIT PROFILE.

VINTAGE NOTES

THE 2015 GROWING SEASON WAS THE WARMEST, DRIEST YEAR ON RECORD IN THE RECENT HISTORY OF THE WILLAMETTE VALLEY. WE WERE THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. AFTER AN EARLY BUD-BREAK IN MID-APRIL, THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. DESPITE THE WARMER SEASON, THE 2015 FRUIT RETAINED A BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

PRODUCTION NOTES

THIS BLAUFRÄNKISCH IS MADE FROM OUR ESTATE GROWN GRAPES. THE FRUIT WAS DESTEMMED AND THEN FERMENTED IN SMALL OPEN-TOP MACRO BINS. THE CAP WAS GENTLY PUNCHED DOWN TWICE EACH DAY BY FOOT DURING PRIMARY FERMENTATION. AFTER FERMENTATION WINE AGED FOR A TOTAL OF 19 MONTHS IN NEUTRAL, FRENCH OAK BARRELS.

PRODUCTION: 154 CASES

ALCOHOL: 13.2%

PH: 3.53

TA: 6.0 G/L