



2016 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

MUCH LIKE 2014 & 2015, 2016 WAS ANOTHER EARLY YEAR HERE IN THE WILLAMETTE VALLEY. WITH A BUDBREAK IN EARLY APRIL AND A WARM SPRING, THE GROWING SEASON KICKED OFF AND THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. WE ARE ALWAYS THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. DESPITE THE WARMER SEASON, THE 2016 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 FERMENTATIONS INCLUDED A MIXED OF DESTEMMED BERRIES AND WHOLE CLUSTERS FERMENTED IN SMALL OPEN-TOP MACRO BINS, YIELDING A TOTAL OF 32% WHOLE CLUSTER IN THE FINAL BLEND. 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: 145 CASES

ALCOHOL: 13.6%

PH: 3.63

TA: 6.4 G/L