



## 2019 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 NERVEY ACIDITY AND A DARKER, DEEPER FRUIT PROFILE.

### *VINTAGE NOTES*

THE 2019 GROWING SEASON BEGAN WITH A MILD EARLY WINTER, FOLLOWED BY A COLD AND WET SECOND HALF OF WINTER THAT PROGRESSED THROUGHOUT THE PRUNING SEASON. SPRING TEMPERATURES WERE MILD BUT ONGOING PRECIPITATION WINDOWS CONTINUED THROUGH EARLY JULY, CREATING AN ABUNDANCE OF SOIL MOISTURE AND A REFILL OF THE RESERVES AFTER THE DRY 2018 SEASON. OVERALL, 2019 WAS ANOTHER RETURN TO THE 'OLD OREGON NORM', WITH A RELATIVELY MILD GROWING SEASON, FEWER HEAT/COLD EXTREMES AND MINIMAL DROUGHT STRESS. WITH NATURALLY BALANCED YIELDS AND COOLER WEATHER THROUGHOUT THE SEASON, WE SAW LOWER SUGAR LEVELS AND THEREFORE NICE BALANCED WINE CHEMISTRIES COMING INTO THE WINERY — BEAUTIFUL ACID, LOWER ALCOHOL, AND NICE CONCENTRATION OF FLAVOR AND AROMATICS. ALL THESE FACTORS LEAD TO VERY ELEGANT WINES PRODUCED ACROSS ALL VARIETIES, ALLOWING FOR NUANCE AND SUBTLE COMPLEXITIES TO SHINE.

### *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 29% WHOLE CLUSTER IN THE FINAL BLEND. THE CAP WAS GENTLY PUNCHED DOWN TWICE EACH DAY BY FOOT DURING PRIMARY FERMENTATION. AFTER FERMENTATION, THE WINE AGED FOR A TOTAL OF 19 MONTHS IN NEUTRAL, FRENCH OAK BARRELS.

**PRODUCTION:** 140 CASES

**ALCOHOL:** 13.9%

**pH:** 3.46

**TA:** 7.0 g/L