



2013 Blaufränkisch Estate

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

We had an early bud-break and consistent warm temperatures throughout the summer of 2013. In late September, however, Mother Nature threw us a curveball in the form of a six-inch torrential downpour over four unforgettable days – commonly referred to in the Oregon wine industry as the great ‘monsoon’. Despite the challenge of this unseasonable weather event the fruit held up remarkably well. In hindsight, the monsoon also had its advantages because it represented a welcomed shift in weather patterns. The daytime temperatures dropped significantly after the rains, slowing down the ripening process. This was a much-needed change after having experienced a very warm summer with accelerated ripening. The cooling provided us with another three to four weeks of “hang-time” for our grapes, giving them time to develop more complex flavors.

Production Notes

This Blaufränkisch was made by all biodynamic certified, estate grown grapes. The fruit was destemmed and then fermented in small open-top macro bins. The cap was punched down twice each day by foot during primary fermentation. This wine aged for a total of 18 months in neutral, french oak barrels.

Production: 123 cases

Retail Price: \$36

Alc. 11.9%