

# VINOUS OBSCURA

## 'MERCI, ANDRÉ

## JACQUINET'

# GARANOIR & REGENT

**Redacted Vineyard, Columbia Gorge AVA  
Columbia Valley, Oregon, U.S.A**

### QUICK SUMMARY:

Garanoir (Gamay x Reichensteiner) was developed in 1970 by André Jacquinet in Switzerland. This grape was created to be an alpine red wine with deep color and mostly disease resistance, which comes in handy for our cooler Northwest climates. Regent was developed in 1967, but was not commercially viable until 1996. Regent is a interspecific crossing of (Diana x Chambourcin). Similarly dark and disease resistant, this grape was created in Germany. These grapes continue to prove their place in a longer list of red grapes that can be successfully grown in the Willamette Valley. These hybrids also are going to become increasingly important to have as the climate continues to change. Bottled unfined (vegan) and unfiltered.

*Merci,  
André Jacquinet*

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### ALL THE DETAILS I COULD THINK OF

<b>Vintage:</b>	<b>2022</b>
<b>Grapes:</b>	<b>Garanoir &amp; Regent</b>
<b>Vineyard:</b>	<b>Redacted</b>
<b>Vine Age:</b>	<b>10 years</b>
<b>Farming:</b>	<b>Low Intervention</b>
<b>Dry Farmed:</b>	<b>Yes</b>
<b>Roots:</b>	<b>Rootstock</b>
<b>Soil Type:</b>	<b>Loess, Sedimentary</b>
<b>Elevation:</b>	<b>425 ft (129m)</b>
<b>Harvest Date:</b>	<b>September 22<sup>nd</sup>, 2022</b>
<b>Harvest Method:</b>	<b>Hand Harvested</b>
<b>Brix @ Harvest:</b>	<b>18.8</b>
<b>Skin Contact:</b>	<b>9 days</b>
<b>Chaptalization:</b>	<b>None</b>
<b>Fermentation:</b>	<b>Native/Indigenous</b>
<b>Vessel:</b>	<b>Neutral Hogs Heads</b>
<b>Elevage:</b>	<b>9 months</b>
<b>Alcohol ( by vol ):</b>	<b>11.20 %</b>
<b>M/L:</b>	<b>Yes, Full, Native</b>
<b>Sulfur ( so2 ):</b>	<b>22 mg/L</b>
<b>Finished ( ph ):</b>	<b>3.68</b>
<b>Total Acidity:</b>	<b>5.8 g/L</b>
<b>Fining:</b>	<b>None ( Vegan )</b>
<b>Filtration:</b>	<b>None</b>
<b>Bottle Size:</b>	<b>750 ml</b>
<b>Closure Type:</b>	<b>Agglomerated (10yr)</b>
<b>Bottled Dated:</b>	<b>May 25<sup>th</sup>, 2023</b>
<b>Production:</b>	<b>52 cases:</b>
<b>Release Date:</b>	<b>July 1<sup>st</sup>, 2023</b>

This wine was bottled in USA made glass, with a cork from Portugal and a label that was designed and printed in the USA. Please recycle this bottle after you have finished enjoying it.

**Our corks are 99.99% free of TCA**