



2014 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 2014 GROWING SEASON WAS SIGNIFICANTLY WARMER THAN THE AVERAGE YEAR WITH VERY LITTLE RAINFALL THROUGHOUT THE GROWING SEASON. AFTER AN EARLY BUD-BREAK (MID APRIL) THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND TEMPERATURES RANGING FROM THE MID 70'S TO THE LOW 80'S. ALTHOUGH THIS WAS A VERY WARM VINTAGE FOR ALL GROWERS IN THE WILLAMETTE VALLEY, JOHAN VINEYARDS IS AMONG THE COOLER SITES IN THE AREA ALLOWING THE FRUIT TO RETAIN GOOD ACIDITY THROUGH THE GROWING SEASON. THE RESULT WAS VERY JUICY, FULLER BODIED WINES WITH MATURE FLAVORS AND SOFTER TANNINS.

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: 128 CASES

ALCOHOL: 13.2%

PH: 3.32

TA: 6.3 G/L