



2014 CHARDONNAY KONKRET

PHILOSOPHY

THE KONKRET (CONCRETE IN NORWEGIAN) BOTTLING IS AN ISOLATION OF OUR OLD VINE CHARDONNAY PLANTED AT THE BASE OF OUR VINEYARD. ALTHOUGH THE LOWER SLOPE HAS DEEPER SOILS, THE CONCENTRATION OF GRANITE REACHES ITS PEAK BENEATH THESE VINES. THERE IS A MINERAL EXPRESSION THAT WE LOVE HERE THAT REQUIRES A UNIQUE APPROACH TO THE WINEMAKING TO ENCOURAGE ITS EXPRESSION. THE JUICE IS FERMENTED IN CONCRETE TANKS AND TRANSFERRED TO SPECIAL BUILT FEUILLETTE (30 GAL) BARRELS FOR AGING. BOTTLING IS DONE WITHOUT THE LEES TO PRESERVE THE IMPRESSION OF STONES AND FLINT.

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 ALL THROUGH HARVEST.

PRODUCTION NOTES

WE FERMENTED THIS WINE IN TWO 70-GALLON CONCRETE TANKS FOR ABOUT TWO MONTHS, USING ONLY NATIVE YEASTS. BEFORE IT WAS RACKED INTO SMALL FRENCH OAK BARRELS FOR AGING (AN ADDITIONAL 12 MONTHS). IT WAS HAND BOTTLED UNFILTERED AND FURTHER BOTTLE AGED BEFORE IT'S ITS RELEASE.

PRODUCTION: 48 CASES

ALCOHOL: 12.5%