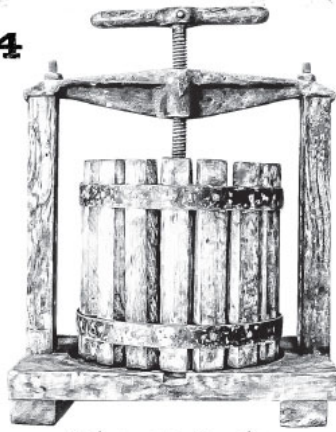


# Farmlands

2014



Pinot Gris  
Willamette Valley

ALC. 12.6% BY VOL.

## ***Philosophy:***

This is a skin fermented white wine made from the Pinot Gris grape. Our goal is to craft a wine that has the structure of a red wine combined with a full range of tertiary white wine aromas, which allows for a very versatile pairing on any table. We ferment this wine whole berry, just like a red, with the duration of skin contact ranging from 10 to 30 days. After finishing primary fermentation, the wine is pressed then aged for ~15 months in barrique, to coalesce fruit, tannin, acidity before bottling this complex and exotic expression of Willamette Valley Pinot Gris.

## ***The Vintage:***

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 one of the cooler sites in the area and allowed our fruit to retain good acidity through the entirety of harvest. The result was very juicy, fuller bodied wines with mature flavors and softer tannins.

## ***Production Notes:***

The fruit was destemmed and fermented with native yeasts on the skins in a small open-top fermenter. It was pressed upon dryness, then aged in two neutral french oak barrels for 15 months. The two barrels were blended two weeks prior to bottling, unfiltered & unfined.

**Production:** 47 cases produced

**Alcohol:** 12.6%