



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:

We wanted to make a nice red wine, with fruit, nuance and complexity to pair with anything that lands on the table. We put together a few barrels of both our Estate Pinot and our Blaufränkisch, which we feel complement each other perfectly. The fresh fruit flavors from the Pinot along with the spice and floral notes from the Bläufrankisch, coalesce in the bottle creating a nicely balanced red wine for any occasion.

In 2014, the Pinot and Blaufränkisch fruit was destemmed and fermented with native yeasts on the skins in small open-top fermenters. They were pressed upon dryness, then aged in neutral french oak barrels for 15 months. All three barrels were blended two weeks prior to bottling, unfiltered & unfined.

Production: 72 cases produced

Alcohol: 12.2%