



2014 PINOT GRIS WILLAMETTE VALLEY

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 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.

THE WINE

IN OUR APPROACH TO WHITE WINE PINOT GRIS, WE PREFER TO PICK ON THE EARLIER SIDE OF RIPENESS TO RETAIN AS MUCH ACID AS POSSIBLE IN THE FINAL WINE WHILE STILL PROMOTING RIPE FLAVORS. WITH THE 2014 VINTAGE, WE DECIDED TO PLAY WITH A FEW DAYS OF SKIN SOAK BEFORE PRESSING, WHICH ALLOWED FOR A SMOOTH AND HEALTHY FERMENT BUT ALSO RESULTED IN A NICE PHENOLIC AROMATIC AND COMPLEXITY ON THE PALATE. NEUTRAL FRENCH OAK BARRIQUES WERE USED FOR PRIMARY FERMENTATION AND AGING. WHILE THE NEUTRAL OAK WILL NOT ADD ANY OAK FLAVORS, IT ALLOWS THE WINE TO BREATHE DURING FERMENTATION, WHICH ADDS TO MOUTH FEEL BY INCREASING TEXTURE AND RICHNESS. THE WINE WAS FURTHER AGED IN NEUTRAL FRENCH OAK FOR SEVEN MONTHS AND ALLOWED TO GO THROUGH MALOLACTIC FERMENTATION FOR A NICE SMOOTH MOUTH FEEL.

PRODUCTION: 500 CASES PRODUCED

ALCOHOL: 12.8%