



2015 ESTATE PINOT NOIR

PHILOSOPHY

THE GOAL BEHIND THE ESTATE BOTTLING IS TO MAKE A WINE THAT IS REPRESENTATIVE OF THE ENTIRE FARM AS A WHOLE. WE ACHIEVE THIS BY SELECTING SMALL PARCELS OF FRUIT FROM EVERY COMBINATION OF ROOTSTOCK/SCION, SLOPE, SOIL PROFILE, AND VINE AGE ON THE PROPERTY. WE KEEP ALL LOTS SEPARATE THROUGH VINIFICATION AND AGING TO EVALUATE AND LEARN HOW EACH PARCEL PERFORMS OVER THE DIFFERENT VINTAGES. WE THEN BRING THEM TOGETHER FOR A HARMONIOUS BLEND IN THE BOTTLE, FULL OF NUANCE AND COMPLEXITY. THIS BOTTLING IS ALWAYS THE MOST REPRESENTATIVE OF THE GROWING YEAR AND IS THE MOST ACCURATE REPRESENTATION OF JOHAN VINEYARDS' TRUE TERROIR.

VINTAGE NOTES

THE 2015 GROWING SEASON WAS THE WARMEST, DRIEST YEAR ON RECORD IN THE RECENT HISTORY OF THE WILLAMETTE VALLEY. WE WERE THANKFUL FOR OUR STRONG WINDS FROM THE VAN DUZER CORRIDOR, WHICH BRING A NICE COOLING EFFECT IN THE HEAT OF THE AFTERNOON. AFTER AN EARLY BUD-BREAK IN MID-APRIL, THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND WARM TEMPERATURES. DESPITE THE WARMER SEASON, THE 2015 FRUIT RETAINED A BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

PRODUCTION NOTES

THIS PINOT NOIR WAS MADE FROM ALL 10 CLONES OF PINOT NOIR GROWN IN OUR ESTATE VINEYARDS. THE GRAPES WERE FERMENTED USING EXCLUSIVELY NATIVE YEAST (BOTH PRIMARY AND MALOLACTIC), WITH APPROXIMATELY 43% WHOLE-CLUSTER. THE WINE WAS AGED FOR 10 MONTHS IN FRENCH OAK BARRELS, 30% OF WHICH WERE NEW.

PRODUCTION: 505 CASES PRODUCED

ALCOHOL: 12.5%

PH: 3.87

TA: 5.2 g/L