
# 2017 Chardonnay Konkret

***Philosophy***

The Konkret (Figuratively "Precise" in Norwegian) is a Chardonnay bottling of selections that highlight minerality and breadth. The wine is a blend of both the Dijon and heirloom selections farmed at Johan Vineyards. Our old-vine, Dijon selections are grown on the most granitic soils on our site and tend to provide more minerality and a softer texture. Our non-Dijon clones lean towards austerity and tension, so we carefully blend the two to create a wine that balances the polarized qualities of both. A portion of the juice is fermented in concrete tanks and transferred to neutral barrels for aging. Bottling is done without the lees to preserve the impression of stones and flint.

***Vintage Notes***

In comparison to the previous three vintages, 2017 was a welcoming shift back to a "more normal" Willamette Valley growing season. Thanks to an abundant amount of rain (and snow in the high country), we saw bud break 4 weeks later than 2016. The spring warmed up quickly with record temperatures in May, initiating flowering leading to a quick and complete fruit set. While wildfires blared in the Columbia River Gorge and Southern Oregon in late summer, the Willamette Valley was lucky not to deal with any major smoke issues. Harvest at Johan began mid-September and allowed for a nicely paced vintage, with no major rain or weather events to affect or accelerating picking schedules. Across the board 2017 was an incredible "schnazzy" vintage, with nice fruit concentration and bright natural acidity, offering focus and vibrancy to each of the wines.

***Production Notes***

2017 "Konkret" is a blend of one barrel fermented lot and one concrete fermented lot. Both were fermented with native yeasts and aged sur lie for 18 months, allowing it to finish native malolactic fermentation. It was bottled in April of 2018 -- unfiltered, then bottle-aged until its release in September 2019.

**Production:** 43 cases
**Alcohol:** 13.3%
**pH:** 3.33
**TA:** 6.0 g/L