



2017 CHARDONNAY

PHILOSOPHY

THE FOCUS OF OUR CHARDONNAY PHILOSOPHY & APPROACH LIES IN SECONDARY AND TERTIARY AROMATIC DEVELOPMENT OF THIS NOBLE GRAPE VARIETY. WITH EXTENDED AGING PRIOR TO BOTTLING WE SEE A DECLINE IN FRUIT AND AN INCREASE IN VINEYARD EXPRESSION. AFTER 18-22 MONTHS OF AGING IN BARRIQUE, THE WINE IS BOTTLED WITH A SMALL AMOUNT OF FINE LEES. THIS ALLOWS THE WINE TO STAY IN CONTACT WITH THE LEES, ACTING AS A NATURAL ANTIOXIDANT WHILE TAKING ADVANTAGE OF THE COMPLEXITIES THAT DEVELOP WITH LATE STAGE YEAST AUTOLYSIS.

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 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 ACCELERATE PICKING SCHEDULES. ACROSS THE BOARD 2017 WAS AN INCREDIBLY "SCHNAZZY" VINTAGE, WITH NICE FRUIT CONCENTRATION AND BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

PRODUCTION NOTES

THE CLONAL DIVERSITY OF THIS WINE BRINGS COMPLEXITY AND BALANCE TO THE WHOLE. WE COMBINED OUR THREE HIGH ACID CLONES: OLD WENTE, L'ESPIQUETTE, AND MUSQUE, WITH A SMALL AMOUNT OF DIJON CLONE FRUIT — ALL PICKED SEPARATELY, MACERATED OR DIRECT PRESSED AND BROUGHT TOGETHER IN TANK BEFORE GOING DOWN TO BARREL. THIS WINE WAS BARREL FERMENTED WITH NATIVE YEASTS IN FRENCH OAK (25% NEW, 25% 2ND FILL, & 50% NEUTRAL) AND AGED SUR LIE FOR 18 MONTHS, ALLOWING IT TO FINISH NATIVE MALOLACTIC FERMENTATION. IT WAS BOTTLED MARCH 29TH, 2019 -- UNFILTERED, WITH A SMALL ADDITION OF FINE LEES, THEN BOTTLE-AGED FOR ANOTHER YEAR PRIOR TO ITS RELEASE IN APRIL 2020.

PRODUCTION: 97 CASES

ALCOHOL: 13.4%

pH: 3.23

TA: 7.8 G/L