



2017 FARMLANDS PINOT NOIR

The Vintage

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 incredibly “schnazzy” vintage, with nice fruit concentration and bright natural acidity, offering focus and vibrancy to each of the wines.

The Wine

This Pinot Noir is made entirely from our own Biodynamic® certified, estate grown fruit at Johan Vineyards. The grapes were hand picked and fermented in small batches using only native yeast – for both primary and malolactic fermentation. During primary fermentation our cap management is gentle, just enough to wet the cap and distribute even temperatures throughout the tank. Once each lot was fermented dry, it was pressed off the skins and barreled down into neutral French oak barrels, where it aged for 7 months. All Pinot noir is created equal in our cellar until our tasting and blending trials begin in early spring. At this time, we select the barrels that we feel are the most approachable at that time, with the focus of making a wine that is vibrant and juicy, with a nice tannin structure and balance.

Production: 1,595 cases produced

Alcohol: 13.7%

pH: 3.66

TA: 5.8