



PÉTILLANT NATUREL  
PINOT NOIR  
WILLAMETTE VALLEY

## 2017 PÉTILLANT NATUREL PINOT NOIR

### *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*

PÉTILLANT NATUREL IS A METHOD OF PRODUCING SPARKLING WINE, ALSO REFERRED TO AS “METHODE ANCESTRALE”, WHERE THE CARBONATION OCCURS FROM BOTTLING THE WINE DURING THE PRIMARY, ALCOHOLIC FERMENTATION — IN ORDER TO CAPTURE THE CARBON DIOXIDE THAT IS BEING NATURALLY RELEASED. THIS SPARKLING ROSÉ WAS MADE FROM ALL ESTATE-GROWN, DEMETER CERTIFIED BIODYNAMIC® PINOT NOIR GRAPES. THE FRUIT WAS PICKED RELATIVELY EARLY, AT LOWER SUGARS AND HIGHER ACIDITY, FOR A FRESH AND JUICY EXPRESSION FROM OUR SITE. AFTER 24 HOURS OF SKIN CONTACT, THE GRAPES WERE PRESSED AND FERMENTED IN A STAINLESS STEEL TANK BEFORE IT WAS BOTTLED AT THE TAIL END OF ITS PRIMARY FERMENTATION ON JANUARY 27, 2018. BOTTLED UNFILTERED AND CONTAINS LEES — POUR OFF SLOWLY OR INVERT TO EVENLY DISTRIBUTE.

**PRODUCTION:** 334 CASES PRODUCED

**ALCOHOL:** 12.3%

**PH:** 3.45

**TA:** 6.0 G/L