



2017 PINOT NOIR

PHILOSOPHY

THE GOAL BEHIND OUR FLAGSHIP BOTTLING OF PINOT NOIR 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

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 BLAZED 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

THIS PINOT NOIR WAS MADE FROM ALL 10 CLONES OF PINOT NOIR GROWN IN OUR ESTATE VINEYARD. THE GRAPES WERE FERMENTED USING EXCLUSIVELY NATIVE YEAST (BOTH PRIMARY AND MALOLACTIC), WITH APPROXIMATELY 57% WHOLE-CLUSTER FERMENTATION. THE WINE WAS AGED FOR 10 MONTHS IN FRENCH OAK BARRELS, 28% OF WHICH WERE NEW.

PRODUCTION: 633 CASES PRODUCED

ALCOHOL: 13.5%

pH: 3.67

TA: 5.4 g/L