



2018 FARMLANDS PINOT NOIR

The Vintage

2018 was the fourth warmest year on record for the planet and the 8th warmest year in Oregon history. We had dry year overall for the Western U.S. rain-wise, with an unusually dry May & June providing beautiful weather for flowering and a solid fruit set. While 2018 was a warmer than average vintage, temperatures stayed in the low to mid 90s with minimal heat spikes, making for a balanced year with less widespread heat stress than we'd seen in previous vintages. With moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Low rainfall during late September and into October allowed us to easily manage harvest, picking grapes at the *perfect* moment instead of dodging rain or having to pull fruit early. Harvest was slow and steady, resulting in truly dialed in fruit composition with sugar levels, acidity, and pH nicely balanced.

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: 13.5%

pH: 3.7

TA: 5.7