



2014 Estate Pinot Noir

Philosophy

The goal behind the Estate bottling 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

The 2014 growing season was significantly warmer than the average year with very little rainfall throughout the growing season. After an early bud-break (mid April) the canopy grew rapidly over the next couple of months due to dry soils and temperatures ranging from the mid 70's to the low 80's. Although this was a very warm vintage for all growers in the Willamette Valley, Johan Vineyards is among the cooler sites in the area allowing the fruit retain good acidity through the growing season. The result was very juicy, fuller bodied wines with mature flavors and softer tannins.

Production Notes

This Pinot Noir was made from all 10 clones of Pinot Noir grown in our estate vineyards. The grapes were fermented using exclusively native yeast (both primary and malolactic), with approximately 45% whole-cluster. The wine was aged for 10 months in French oak barrels, 28% of which were new.

Production: 700 cases produced

Retail Price: \$28

Alcohol: 13.2%

pH: 3.79

TA: 5.3