

2021 PINOT NOIR "ESTATE"

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 BLOCK 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 PACIFIC NORTHWEST EXPERIENCED A RELATIVELY WARM WINTER DURING 2020-2021, AND MUCH OF THE WILLAMETTE VALLEY SAW AVERAGE TO BELOW AVERAGE WINTER PRECIPITATION. WITH A COOL AND DRY START TO THE GROWING SEASON, WE SAW BUDBREAK THE THIRD WEEK OF APRIL AND PROGRESSED THROUGH A FEW HEAT SPIKES AND THEN ONTO SOME COOL WEATHER IN LATE MAY, AND RAIN DURING FLOWERING IN JUNE. THE MOST MEMORABLE WEATHER EVENT OF 2021 WAS THE EPIC "HEAT DOME" IN LATE JUNE, WHICH FORTUNATELY DID NOT DAMAGE THE VINES OR DEVELOPING BERRIES THANKS TO THE TIMING OF THE EVENT AND CORRESPONDING PLANT GROWTH STAGE. THE REMAINDER OF THE GROWING SEASON WAS WARMER THAN AVERAGE, WITH A COOL DOWN IN BOTH AUGUST AND DURING HARVEST IN OCTOBER. IN COMPARISON TO 2020, FRUIT SET WAS CONSISTENT BUT YIELDED SMALLER CLUSTERS AND BERRIES OVERALL. 2021 WAS A WONDERFUL GROWING SEASON, WITH LOW DISEASE PRESSURE, AVERAGE YIELDS AND PERFECT CLUSTERS - WHICH LEAD TO CONCENTRATED, FRESH AND COMPLEX WINES ACROSS ALL CLONES AND VARIETIES AT JOHAN.

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 26% whole-cluster fermentation. The wine was aged for 11 months in French Oak barrels, 4% of which were new.

PRODUCTION: 1,127 CASES PRODUCED

ALCOHOL: 12.2%

PH: 3.62 **TA:** 5.8 G/L