



2021 MACERATION

PHILOSOPHY

MACERATION IS A WHITE BLEND WE DEVELOPED TO ALLOW FOR CREATIVITY, EXPERIMENTATION, AND FLEXIBILITY IN THE CELLAR EACH YEAR AS WE CONTINUE TO PLAY AND EXPLORE THE POTENTIAL OF MANY OF THE NON-TRADITIONAL WHITE GRAPES WE HAVE IN THE VINEYARD. WITH THE GRUNER VELTLINER, FRIULANO AND KERNER ALL BEING PRIME CANDIDATES FOR SKIN CONTACT, WE ARE TRIALING AND EMPLOYING DIFFERENT METHODS TO STUDY THE WIDE RANGE OF EXPRESSIONS WE CAN ACHIEVE WITH THESE GRAPES ON OUR SITE. WE ARE EXCITED FOR THIS TO EXPAND WITH THE EXPERIMENTAL NATURE OF OUR CELLAR AND ALLOW US TO CONTINUE TO EXAMINE THE FULL POTENTIAL OF SKIN CONTACT WHITE WINES FROM OUR SITE.

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 LED TO CONCENTRATED, FRESH AND COMPLEX WINES ACROSS ALL CLONES AND VARIETIES AT JOHAN.

PRODUCTION NOTES

IN 2021, THE BLEND CONSISTED OF 40% KERNER, 30% FRIULANO, AND 30% GRÜNER VELTLINER. EACH VARIETY WAS 100% WHOLE BERRY DESTEMMED INTO TANK AND FERMENTED FOR TIMEFRAMES RANGING FROM 17-25 DAYS ON SKINS. ALL FERMENTATIONS WERE ON SKINS FOR THE ENTIRETY OF PRIMARY FERMENTATION, THEN PRESSED AT DRYNESS AND AGED IN NEUTRAL BARREL. FERMENTATIONS AND ELEVAGE WERE KEPT SEPARATE BY VARIETY, THEN BLENDED AND BOTTLED IN SEPTEMBER 2022, UNFINED AND UNFILTERED.

PRODUCTION: 248 CASES PRODUCED

ALCOHOL: 11.6%

pH: 3.62

TA: 6.2 g/L