



2021 PÉTILLANT NATUREL MELON

PÉTILLANT NATUREL IS A METHOD OF PRODUCING SPARKLING WINE, ALSO REFERRED TO AS “METHODE ANCESTRALE”, WHERE THE CARBONATION OCCURS FROM BOTTLING THE WINE DURING THE PRIMARY, ALCOHOLIC FERMENTATION — IN ORDER TO CAPTURE THE CARBON DIOXIDE THAT IS BEING NATURALLY RELEASED. THIS SPARKLING WINE WAS MADE FROM ALL ESTATE-GROWN, DEMETER CERTIFIED BIODYNAMIC® MELON DE BOURGOGNE GRAPES. WE GRAFTED THIS LOIRE VARIETY INTO THE VINEYARD IN 2011, BUT IT WASN'T UNTIL 2016 THAT WE TOOK THE OPPORTUNITY TO EXPERIMENT WITH THE MELON GRAPES USING THE SAME TECHNIQUES APPLIED TO OUR ORIGINAL PÉT-NAT OF PINOT NOIR.

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:

EACH VINTAGE WE BUILD A GREATER UNDERSTANDING OF THE IDIOSYNCRASIES OF EACH WINE WE PRODUCE FROM EACH VARIETY WE FARM. GOING ON YEAR SIX WORKING WITH THE MELON FROM THIS SITE, WE FEEL WE ARE JUST BEGINNING TO HARNESS THE BEST EXPRESSION POSSIBLE FROM THIS VARIETY. THE 2021 MELON PÉT-NAT IS UNBRIDLED YET SOFT, WITH MORE OF A FRIZZANTE STYLE BUBBLE PROFILE THIS VINTAGE. AFTER A SHORT 3-HOUR MACERATION ON THE SKINS, EXTRACTING PHENOLICS AND GOLDEN GIFTS FROM THE RIPE SKIN, WE PRESSED AND SLOWLY FERMENTED THE JUICE IN TANK BEFORE BOTTLING IN JUNE 2022. THE WINE IS EVOCATIVE OF THE SWEET AND LUSCIOUS QUALITIES OF MANDARIN AND CLEMENTINE. YEASTY AROMATICS GIVE WAY TO NOTES OF CITRUS, NOT UNLIKE YOUR FAVORITE MIMOSA. THE LEES IN CONTACT FOR FERMENTATION EMPHASIZE THE SLIGHTLY TART BACKBONE OF THIS WINE AND PROVIDE A SLIGHT KISS OF PROVOCATIVE BITTERNESS.

PRODUCTION: 231 CASES PRODUCED

ALCOHOL: 11%

pH: 3.34

TA: 6.2 g/L