



2020 ZWEIGELT

PHILOSOPHY

WHILE THE ZWEIGELT GRAPE MAY SOUND LIKE AN EXOTIC VARIETY FOR US HERE IN THE STATES, IT IS THE MOST WIDELY PLANTED RED GRAPE IN THE COUNTRY OF AUSTRIA. WINES PRODUCED FROM THIS GRAPE ARE OFTEN BRIGHT, PLAYFUL, AND QUAFFABLE. WHEN WE GRAFTED THIS VARIETY INTO THE VINEYARD IN 2017, WE HAD NO IDEA THAT WE WOULD BE ABLE TO ACHIEVE A COMPLEX AND COMPELLING EXPRESSION WHILE REMAINING JUICY, NERVY, AND OH, SO DRINKABLE! WE ARE THRILLED TO RELEASE OUR FIRST VINTAGE OF ZWEIGELT, ADORNED WITH A BEAUTIFUL NEW LABEL FROM OUR FRIEND YONG. THE GREAT BLUE HERONS ARE A COMMON SIGHTING AT JOHAN, AS THEY LOVE TO HANG IN OUR PONDS AND HUNT VOLES IN THE VINEYARD. WE THOUGHT THIS MASCOT WAS A PERFECT FIT FOR THIS BLUE-HUED BEAUTY OF A WINE!

VINTAGE NOTES

AFTER A RELATIVELY MILD AND DRY WINTER, THE ONSET OF THE GROWING SEASON BEGAN WITH FEARS OF ONGOING DROUGHT CONCERNS FOR OREGON AND MOST OF THE WESTERN STATES. THE SPRING REMAINED COOL, WITH MILD FROSTS IN APRIL AND SOME COOL, WET CONDITIONS LEADING UP TO BLOOM IN MID-JUNE. THIS, COUPLED WITH SOME COLDER WEATHER DURING THE 2019 FLOWERING WINDOW, RESULTED IN SMALLER CLUSTERS AND BERRIES, AND A LIGHTER FRUIT SET ACROSS THE PINOT NOIR BLOCKS. WHILE THE WEATHER CREATED NATURAL BALANCE IN OUR PINOT YIELDS, OUR ALTERNATIVE VARIETIES PROVIDED A BOUNTIFUL FRUIT SET FOR THE 2020 VINTAGE. AFTER A SUMMER OF MINIMAL "HEAT STRESS" EVENTS, AND PERFECT SEPT TEMPS PREDICTED, WE WERE CRUISING INTO A PERFECT LOOKING VINTAGE. LABOR DAY THROUGH US A CURVE BALL WITH AN EXTREME WIND EVENT LEADING TO WILD FIRES ACROSS THE STATE OF OREGON (AND THE REST OF THE WESTERN U.S.) BEING A COOLER SITE, WE FELT FORTUNATE THAT OUR GRAPES WERE STILL A FEW WEEKS AWAY FROM HARVEST, AND WE HAD TIME TO RIPEN AND MATURE THE SKINS AFTER THE EVENT SUBSIDED. 2020 WAS SURELY ONE TO REMEMBER!

PRODUCTION NOTES

THIS ZWEIGELT WAS MADE FROM JOHAN ESTATE GROWN GRAPES. THE GRAPES WERE FERMENTED USING EXCLUSIVELY NATIVE YEAST (BOTH PRIMARY AND MALOLACTIC), WITH 100% WHOLE BERRY FERMENTATION. THE WINE WAS AGED FOR 11 MONTHS IN FRENCH OAK BARRELS, 1X 500L PUNCHEON AND 4X 228L BARRELS.

PRODUCTION: 152 CASES PRODUCED

ALCOHOL: 10%

pH: 3.55

TA: 5.5 g/L