



2021 CHARDONNAY

PHILOSOPHY

THE FOCUS OF OUR CHARDONNAY PHILOSOPHY & APPROACH LIES IN SECONDARY AND TERTIARY AROMATIC DEVELOPMENT OF THIS NOBLE GRAPE VARIETY. WITH EXTENDED AGING PRIOR TO BOTTLING WE SEE A DECLINE IN FRUIT AND AN INCREASE IN VINEYARD EXPRESSION. AFTER 18-22 MONTHS OF AGING IN BARRIQUE, THE WINE IS BOTTLED WITH A SMALL AMOUNT OF FINE LEES. THIS ALLOWS THE WINE TO STAY IN CONTACT WITH THE LEES, ACTING AS A NATURAL ANTIOXIDANT WHILE TAKING ADVANTAGE OF THE COMPLEXITIES THAT DEVELOP WITH LATE STAGE YEAST AUTOLYSIS.

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

THE CLONAL DIVERSITY OF THIS WINE BRINGS COMPLEXITY AND BALANCE TO THE WHOLE. WE PICKED OUR THREE HIGH ACID CLONES SEPARATELY: OLD WENTE, L'ESPIQUETTE, AND MUSQUE — THEN MACERATED OR DIRECT PRESSED THE GRAPES AND BROUGHT THE JUICE TOGETHER IN TANK BEFORE GOING DOWN TO BARREL. THIS WINE WAS BARREL FERMENTED WITH NATIVE YEASTS IN FRENCH OAK (6% NEW) AND AGED SUR LIE FOR 19 MONTHS, ALLOWING IT TO FINISH NATIVE MALOLACTIC FERMENTATION. IT WAS BOTTLED MAY 15TH, 2023 - UNFILTERED, WITH A SMALL ADDITION OF FINE LEES, THEN BOTTLE-AGED FOR ANOTHER YEAR AND A HALF PRIOR TO ITS RELEASE IN FALL 2024.

PRODUCTION: 422 CASES

ALCOHOL: 13.2%

pH: 3.42

TA: 6.5 g/L