

2017 Johan Vineyards Pinot Noir Van Duzer Corridor AVA, Willamette Valley

Johan Vineyard is an 85-acre, Demeter-certified biodynamic site in the Willamette Valley, south of McMinnville and west of Salem. Although it's a relatively low-elevation site, due to its proximity to the coast and the winds that howl through the Van Duzer Corridor every summer afternoon, the fruit here tends to ripen later than in our other vineyards. It is primarily marine sediment soils, and the benefit of biodynamic farming is completely apparent when one stands in this healthy and alive place. Our Johan Pinot Noir always displays a lovely, deep red berry core allied to a beguiling spice component that makes for a classic southern Willamette profile. The tannins and acids in this wine are typically strident in their youth, indicating a long and fulfilling life in the cellar.

Technical Information

Grape Varietals: 100% Pinot Noir

Vineyard: Johan Vineyards

Final pH: 3.68

Final TA: 5.8

Alc. By Vol.: 13%

Winemaking: A field blend of pinot noir clones are carefully sorted, with 25% whole clusters lining the bottom of each small-batch fermenter, topped with destemmed berries. In lieu of sulfur, we use dry ice, to mitigate oxygenation while keeping microbial health of the grapes, including the native yeast we allow to kick off, and complete, primary fermentation. Pigeage and punchdowns are conducted twice a day for three weeks until dry. Pressed gently into French Oak, 85% of which is neutral. Aged for 22 months. Minimal sulfur added at the completion of malolactic fermentation, and just before bottling. No use of enzymes or fining agents were employed, and never filtered.

