

2018 Johan Vineyards, Pinot Noir Van Duzer AVA

Johan Vineyard is an 85-acre, Demeter-certified biodynamic site in the Willamette Valley. This site is almost always our last Pinot pick of harvest. 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, with hints of marionberry, black tea, tobacco leaf and graphite. 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

Vineyards: Johan Vineyards

Final pH: 3.66

Final TA: 5.5 g/L

Alc. By Vol.: 13.9%

Winemaking: The grapes are sorted fastidiously into small-lot fermenters, with 30% of the fruit left whole-cluster on the bottom of the fermenter; the balance of fruit is destemmed. No sulfur is added at the destemmer. Instead, we use dry ice to discourage spoilage yeast and bacteria, while encouraging native yeasts to take the helm. Once through primary fermentation, the wine is pressed into neutral and once-filled French oak barrels. The wine is allowed to complete malolactic fermentation, and is aged for 22 months in our temperature-controlled cellar. Limited use of sulfur used after ML and before bottling.

