

## 2019 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 with an overlay of volcanic loam and random basalt and granite boulders left by the Missoula floods. The benefit of biodynamic farming is completely apparent when one stands in this healthy and alive place. From Josh Reynolds with Vinous "Vibrant red fruit, floral and baking spice scents show fine detail and mineral lift. Juicy raspberry and cherry flavors spread out steadily through the midpalate and take on suggestions of botanical herbs, cola and candied lavender. Smoothly interwoven tannins frame a long, spicy finish that emphatically repeats the floral and cherry notes."

### Technical Information

**Grape Varietals:** 100% Pinot Noir

**Vineyards:** Johan Vineyards

**Final pH:** 3.7

**Final TA:** 5.5 g/L

**Alc. By Vol.:** 13.5%

**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 85% neutral and 15% new French oak barrels. The wine is allowed to complete malolactic fermentation, and is aged for 22 months in our temperature-controlled cellar. Only free-run barrels were used in this bottling. Limited use of sulfur used after ML and before bottling, and no manipulation, fining or filtering was done to the wine.

