

2023 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 the late 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: 3.65

Final TA: 6.0 g/L

Alc. By Vol.: 13.21%

Winemaking: The grapes were sorted fastidiously into small-lot fermenters, with 30% of the fruit left whole-cluster on the bottom of the fermenter; the balance of fruit was destemmed. We used CO₂ to protect the fruit until native yeasts took the helm. Once through primary fermentation, the wine was pressed into 90% neutral and 10% new French oak barrels & puncheons. The wine was allowed to complete malolactic fermentation, and was aged for 28 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.

