

2021 Johan Vineyards Chardonnay

Barrel and Concrete Fermented in 60% Concrete egg and 40% from 350L puncheon (first fill). Fruit was crushed and juice settled overnight before transferring to barrel and concrete vessels. Fermentation began one week later. Primary fermentation took 7 months to complete, and MLF was completed in an additional two months. Before the following harvest, these lots were moved to stainless steel tanks on their lees for an additional 10 months of coalescing.

* All wood vessels are very tight grain and sourced from the highest quality and most sustainable forests in France. The length of curing and drying, paramount to quality wood, is top notch with the coopers we source from (3 years +) The concrete vessel is a Nomblot Egg, 680L in size.

FSO₂ at bottling: 30PPM

12.1% Alcohol

TA: 6.3

RS: 1.4

Lightly fined (bentonite) and polish filtered

Cork: Diam 10 Origine

Cases Produced: 24 cases

Magnums Produced: 6

Recommended Retail Price: \$55 per bottle | \$330 per six

Johan Vineyards is located in the Van Duzer Corridor AVA southwest of the Eola-Amity Hills AVA, experiencing cooler, more maritime influences including wind and large diurnal temperature swings from day to night. The Chardonnay always shows a full ripeness of flavor with striking acidity and structure. These wines feel firmly built in youth, with plenty of fruit for a long possible arc in aging.

Farmers: Nathan Wood

Year Planted: 2002

Acreage under vine: 62

Soils: Santiam, Steiwer, and Helvetia (Ancient marine sediments)

Elevation: 290 feet

Farming: Biodynamic, and regenerative, Dry-farmed

Sourcing began: 2013-

If we describe the Molly's Chardonnay as bright and savory, the Johan shows more in richness, though no less bright. This version feels like a fall day while catching that last little bit of a warming sun. The aromatics are deep and succulent. Apricot, custard, lemon and toast are noted on the initial impact. With time, chamomile and notes of cream emerge. There are plenty of mineral and savory notes to the aromatics as the wine sees more air. On the palate, lots of fresh cream, kumquat and an Autumnal spice. Delicious now, though a little time in the cellar will see some further complexity emerge. 24 cases produced. Limited magnums available | \$125

Quick note: Acidity is tempered here with fruit density and a hint of wood spice. 65% concrete fermented / 35% new 350L Puncheon barrel

Please reach out with any questions, and thank you for your interest and support in our project.

Cheers Chris chris@twillcellars.com | 971-269-7747