

## 2021 Johan Vineyards Pinot Noir

Fermented in 1.5-2 ton lots for 3-4 weeks. Some pump-overs and punchdowns for cap management. 100% destemmed fruit.

Raised in x1 228L barrique (3rd fill) for 11 months

\* 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 +)

FSO<sub>2</sub> at bottling: 25PPM

12.8% Alcohol

TA: 5.5

RS: 0

Unfined and Unfiltered

Cork: Diam 10 Origine

Cases Produced: 22 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 Pinot Noir 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-

Release Notes: Clear, deep, dark red in appearance, there are intense notes of black cap raspberry, iron, tea and musk. With a little air, further notes of blackberry and pomelo with hints of espresso and mint come rushing in. This wine is loaded with succulent spice, bright textures and sweet savor. The power of a cool, windy site really shines through here.

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

Cheers

Chris

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