

## 2022 Johan Skin Contact Chardonnay

Barrel Fermented in 100% neutral \*wood. Fruit was crushed and soaked for four days before being pressed to barrel. Ambient 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, this was lightly polish filtered before bottling in July, 2023.

\* All wood vessels are very tight grain and sourced from the highest quality and most sustainable forests in France and or Austria. The length of curing and drying, paramount to quality wood, is top notch with the coopers we source from (3 years +)

FSO2 at bottling: 28PPM

12.6% Alcohol

TA: 6.3

RS: 1.4

Polish filtered

Cork: Diam 5 Origine

Cases Produced: 56 cases

Recommended Retail Price: \$36 per bottle | \$432 per case

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-

We began experimenting with crushing and soaking chardonnay in 2021. At first we did 1-2 days on the skins before pressing. These lots are destemmed and crushed allowing for adequate extraction in the absence of fermentation and thus heat. In 2022 we did some lots for 1-2 days and some up to four. In 2023, we have lots in the 1-4 day range and two lots in the 10 day range. We are hoping to yield wines with elegance intact and these shorter macerations allow us to craft within this vision.

Immediate aromas of honeycomb and apricot offer a warming, rich and exotic opening. Further notes feel tropical from the outset with papaya, mango and cream. Little glints of quince throughout. On the palate the acidity is firmly melded in the textural pillow of candied orange zest and tinned peach. Bass notes abound. This will benefit from a decant on opening.

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

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