



2011 Pinot Noir - Nils

Vintage Notes:

The 2011 growing season was cooler than the average year with plenty of rainfall in the spring and early summer. We had a record late bud-break (early May) but the vintage was 'saved' by a very mild, dry fall. Because of this shift in the growing season we also experienced a record late harvest (from October 26 to November 8). The result was very focused, juicy, high acid wines with mature phenolics and plenty of complexity due to the grapes extended 'hang-time'.

Production Notes:

This Pinot Noir was made from a barrel selection from fruit harvested and processed from blocks 4A and 5A&B in our vineyard. These two blocks consistently deliver fruit with the ripest phenolics and highest sugar content. The grapes were fermented (both primary and malolactic) using exclusively native yeast, with approximately 50% whole-cluster. The wine was aged for 15 months in 100% French oak barrels; 33% were new. In line with the goals of Johan Vineyards, this Pinot Noir is made in a classic style, with a focus on both power and elegance. It clearly represents the characters and nuances of Johan Vineyards as well as the 2011 growing-season.

Brix° at harvest 22.6°

pH 3.82

TA 5.5

Alc. 12.6%