



2012 Pinot Noir - Estate

Philosophy

The goal behind the Estate bottling is to make a wine that is representative of the whole farm. If we were to harvest all of our Pinot Noir grapes and make one wine this is the wine it would be. We achieve this on a micro scale by selecting small parcels of fruit from every combination of rootstock/scion, slope, soil profile, and vine age on the property. We then vinify, age, and bottle this wine separately from our other lots. This bottling is always the most representative of the growing year. It incorporates every element of the farm for better or worse. It is the most accurate representation of Johan Vineyards' terroir.

Vintage Notes

The 2012 growing season saw average temperatures but plenty of rainfall in the spring and early summer, which delayed the vines significantly. We had a late bud-break again (end of April) but the vintage was 'saved' by moderately warm summer weather and a record-breaking 90-day dry spell that extended into mid October. Because of this shift in the growing season we experienced an average timing of harvest (Oct 7th – Oct 28th). This resulted in concentrated, 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 all 10 clones of Pinot Noir grown in our estate vineyards. The grapes were fermented (both primary and malolactic) using exclusively native yeast, with approximately 45% whole-cluster. The wine was aged for 10 months in 100% French oak barrels; 28% were new.

91 Points – Stephen Tanzer's International Wine Cellar

Brix° at harvest 22.5°

pH 3.69

TA 5.9

Alc. 12.8%