



2013 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

We had an early bud-break and consistent warm temperatures throughout the summer. In late September, however, Mother Nature threw us a curveball in the form of a six-inch torrential downpour over four forgettable days, referred to in the wine industry as the great 'monsoon'. Despite the challenge of this unseasonable weather event the fruit held up remarkably well. In hindsight, the monsoon also had its advantages because it represented a welcomed shift in weather patterns. The daytime temperatures dropped significantly after the rains, slowing down the ripening process. This was a much-needed change after having experienced a very warm summer with accelerated ripening. The cooling provided us with another three to four weeks of "hang-time" for our grapes, giving them time to develop more complex flavors.

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.

pH 3.69

TA 6.1

Alc. 12.2%