



## 2011 White Table Wine

### **The Vintage:**

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'.

### **The Wine:**

This wine is made entirely from our own estate grown fruit at Johan Vineyards. The grapes fermented in stainless steel (2/3) and neutral French oak barrels (1/3) for about 6 months, using only native yeast. The wine went through partial malolactic fermentation and was bottled April 30, 2012. No additives – like enzymes, tartaric acid, cultured yeast, malolactic bacteria, isinglass, tannins, gelatin, egg whites or copper sulfate - were used crafting this wine.

### Grape varieties:

Chardonnay (65%)

Grüner Veltliner (25%)

Pinot Gris (5%)

Pinot Noir (5%)

pH 3.32

TA 7.9

Alc. 12.8%

713 cases produced

Price of \$120 per case