



2014 CHARDONNAY NOBLE

PHILOSOPHY

THIS CHARDONNAY NOBLE IS A DESSERT STYLE WINE RESULTING FROM "NOBLE ROT" INFECTED GRAPES FROM OUR ESTATE. NOBLE ROT, OTHERWISE KNOWN AS BOTRYTIS CINEREA, IS A TYPE OF FUNGUS THAT APPEARS ON GRAPES, USUALLY APPEARING AFTER A RAIN EVENT FOLLOWED BY WARM TEMPERATURES AND HIGH HUMIDITY. THIS NOBLE ROT, COMBINED WITH AN EXTENDED RIPENING PERIOD, ALLOWS THE GRAPES TO DEHYDRATE WHILE CONCENTRATING HIGH SUGAR LEVELS, WHICH IN TURN INTENSIFIES SWEETNESS AND ADDS FLAVOR TO THE RESULTING JUICE WHEN PRESSED.

VINTAGE NOTES

THE 2014 GROWING SEASON WAS SIGNIFICANTLY WARMER THAN THE AVERAGE YEAR WITH VERY LITTLE RAINFALL THROUGHOUT THE GROWING SEASON. AFTER AN EARLY BUD-BREAK (MID APRIL) THE CANOPY GREW RAPIDLY OVER THE NEXT COUPLE OF MONTHS DUE TO DRY SOILS AND TEMPERATURES RANGING FROM THE MID 70'S TO THE LOW 80'S. ALTHOUGH THIS WAS A VERY WARM VINTAGE FOR ALL GROWERS IN THE WILLAMETTE VALLEY, JOHAN VINEYARDS IS AMONG THE COOLER SITES IN THE AREA ALLOWING THE FRUIT TO RETAIN GOOD ACIDITY ALL THROUGH HARVEST.

PRODUCTION NOTES

IN ORDER TO ACHIEVE THE DESIRED NOBLE ROT IN 2014, WE LEFT THE GRAPES OUT TO HANG FAR LATER THAN OUR REGULAR CHARDONNAY HARVEST, AND RAN THE OVERHEAD SPRINKLERS (NORMALLY USED FOR FROST PROTECTION), IN ORDER TO CREATE THE PERFECT CONDITIONS FOR BOTRYTIS TO FORM. THE GRAPES WERE HARVESTED IN LATE NOVEMBER, PRESSED AND FERMENTED IN BARREL. FERMENTATION WAS ARRESTED AT 33.8G/L, AND AFTER 18 MONTHS IN BARREL THIS WINE WAS BOTTLED IN 375ML HALF BOTTLES.

PRODUCTION: 134 CASES (12 PACK, 375ML BOTTLES)

°BRIX AT HARVEST: 27.5°BRIX

RS: 33.8G/L

ALCOHOL: 13.4%

PH: 3.72

TA: 6.8 G/L