



## 2014 Grüner Veltliner

### ***Philosophy:***

The varietal character of Grüner Veltliner is intense and highly unique. There is a range of fruit maturity with which this grape can be harvested to lend itself to an array of different styles. The resulting wines can vary from lean and herbal, to highly textured and exotic smelling, depending on the vineyards ability to ripen the fruit. Our site produces fruit that wants to be rich and exotic, producing significant texture for its meager alcohol levels. We prefer this style for our own taste and encourage it by aging the wine in larger format oak puncheons for 10 months with full solids.

### ***The Vintage:***

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 retain good acidity through the growing season. The result was very juicy, fuller bodied wines with mature flavors and softer tannins.

### ***Production Notes:***

This Grüner is made entirely from our estate-grown grapes. The grapes were crushed and destemmed before given a four-day cold soak prior to pressing. The juice was then barrel fermented with native yeasts in 500 liter french oak puncheons, and aged sur lie (without stirring) for 10 months.

**Production:** 140 cases produced

**Retail Price:** \$24

**Alcohol:** 11.8%