



## 2014 THREE BARREL PINOT NOIR

### *PHILOSOPHY*

THE THREE BARREL BOTTLING IS THE RESULT OF AN ANNUAL SELECTION PROCESS. THE BLEND IS COMPRISED OF OUR THREE MOST ALLURING AND EXOTIC BARRELS FROM THE VINTAGE. EVERY YEAR WE END UP WITH A FEW BARRELS THAT EXPRESS PARTICULAR AROMA AND FLAVOR CHARACTERISTICS THAT ARE BEYOND OUR COMPREHENSION. THESE BARRELS ARE IN PERFECT HARMONY WITH THEIR TIME AND PLACE RESULTING IN SOMETHING COMPLETE AND TRULY COMPELLING. THE GOAL WITH THREE BARREL IS TO MAXIMIZE AROMATIC COMPLEXITY AND PERFUME, WHILE EXEMPLIFYING A FIRM TANNIN EXTRACT ACID STRUCTURE TO PRESERVE THIS WINE FOR LONG-TERM AGING.

### *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*

THIS WINE WAS MADE FROM BLENDING THE THREE MOST INTRIGUING, AGE-WORTHY BARRELS OF ESTATE PINOT NOIR FROM THE 2014 VINTAGE. IN 2014, WE FELT THAT OUR CLONE 777 BLOCK HAD IT ALL. THIS GRAPES WERE FERMENTED, 100% WHOLE-CLUSTER, USING EXCLUSIVELY NATIVE YEAST (BOTH PRIMARY AND MALOLACTIC). THE WINE WAS AGED FOR 18 MONTHS IN NEUTRAL FRENCH OAK BARRELS.

**PRODUCTION:** 75 CASES

**ALCOHOL:** 12.8%

**pH:** 3.9

**TA:** 5.5