



2014 NILS PINOT NOIR

PHILOSOPHY

THE NILS BOTTLING WAS CREATED OUT OF AN INTEREST TO CAPTURE A SPECIFIC EXPRESSION FROM OUR ESTATE. THIS BARREL SELECTION FOCUSES ON HIGHLIGHTING THOSE BARRELS THAT EXUDE CHARACTERISTICS OF POWER AND WEIGHT, LEADING TO A MORE MASCULINE EXPRESSION OF PINOT NOIR FROM OUR SITE. THE GOAL IS TO ACCENTUATE DARK FRUIT AND EARTHY BASE NOTES IN THE NILS BOTTLING. WITH THE NILS WE SEEK POWER AND ELEGANCE, THROUGH BALANCE AND COMPLEXITY.

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

THE GRAPES WERE FERMENTED USING EXCLUSIVELY NATIVE YEAST (BOTH PRIMARY AND MALOLACTIC), WITH APPROXIMATELY 38% WHOLE-CLUSTER. THE WINE WAS AGED FOR 18 MONTHS IN FRENCH OAK BARRELS, 25% OF WHICH WERE NEW.

PRODUCTION: 195 CASES

ALCOHOL: 13.1%

PH: 3.72

TA: 5.4