



2014 PÉTILLANT NATUREL PINOT NOIR

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, SINCE JOHAN VINEYARDS IS AMONG THE COOLER SITES IN THE AREA THE FRUIT RETAINED GOOD ACIDITY ALL THROUGH HARVEST. THE RESULT WAS VERY JUICY, FULLER BODIED WINES WITH MATURE FLAVORS AND SOFTER TANNINS.

PRODUCTION NOTES

PÉTILLANT NATUREL IS A METHOD OF PRODUCING SPARKLING WINE, ALSO REFERRED TO AS "METHODE ANCESTRALE", WHERE THE CARBONATION OCCURS FROM BOTTLING THE WINE DURING THE PRIMARY, ALCOHOLIC FERMENTATION — IN ORDER TO CAPTURE THE CARBON DIOXIDE THAT IS BEING NATURALLY RELEASED. THIS SPARKLING ROSÉ WAS MADE FROM ALL ESTATE-GROWN, BIODYNAMIC® CERTIFIED PINOT NOIR GRAPES. THE FRUIT WAS PICKED RELATIVELY EARLY, AT LOWER SUGARS AND HIGHER ACIDITY, FOR A FRESH AND JUICY EXPRESSION FROM OUR SITE. AFTER A FEW DAYS OF SKIN CONTACT, THE GRAPES WERE PRESSED AND FERMENTED IN A STAINLESS STEEL TANK BEFORE IT WAS BOTTLED AT THE TAIL END OF ITS PRIMARY FERMENTATION MID-DECEMBER, 2014. UNFILTERED, CONTAINS LEES — POUR OFF SLOWLY OR INVERT TO EVENLY DISTRIBUTE.

PRODUCTION: 502 CASES PRODUCED

ALCOHOL: 13.0%

PH: 3.53

TA: 6.2 G/L