



## **2014 Chardonnay Visdom**

### ***Philosophy:***

The Visdom (wisdom in Norwegian) bottling is a study of secondary and tertiary aromatic development in Chardonnay. We like to think of this wine as something that resembles flat Champagne. With extended aging prior to bottling we see a decline in fruit and an increase in vineyard expression. After 18-22 months of aging in barrique, the wine is bottled with a small amount of fine lees. This allows the wine to stay in contact with the lees, acting as a natural antioxidant and taking advantage of the complexities that develop with late stage yeast autolysis.

### ***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 retain good acidity all through harvest.

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

This wine was barrel fermented with native yeasts in french oak (40% new) and aged sur lie for 21 months, allowing it to finish native malolactic fermentation. It was bottled unfiltered, with a small addition of fine lees, then bottle aged for another year prior to its release.

***Production:*** 105 cases

***Retail price:*** \$33

***pH:*** 3.38

***TA:*** 6.6 g/L

***Alcohol:*** 13.2%