



PÉTILLANT NATUREL  
MELON  
WILLAMETTE VALLEY

## 2017 PÉTILLANT NATUREL MELON

### *VINTAGE NOTES*

IN COMPARISON TO THE PREVIOUS THREE VINTAGES, 2017 WAS A WELCOMING SHIFT BACK TO A “MORE NORMAL” WILLAMETTE VALLEY GROWING SEASON. THANKS TO AN ABUNDANT AMOUNT OF RAIN (AND SNOW IN THE HIGH COUNTRY), WE SAW BUD BREAK 4 WEEKS LATER THAN 2016. THE SPRING WARMED UP QUICKLY WITH RECORD TEMPERATURES IN MAY, INITIATING FLOWERING LEADING TO A QUICK AND COMPLETE FRUIT SET. WHILE WILDFIRES BLARED IN THE COLUMBIA RIVER GORGE AND SOUTHERN OREGON IN LATE SUMMER, THE WILLAMETTE VALLEY WAS LUCKY NOT TO DEAL WITH ANY MAJOR SMOKE ISSUES. HARVEST AT JOHAN BEGAN MID-SEPTEMBER AND ALLOWED FOR A NICELY PACED VINTAGE, WITH NO MAJOR RAIN OR WEATHER EVENTS TO AFFECT OR ACCELERATING PICKING SCHEDULES. ACROSS THE BOARD 2017 WAS AN INCREDIBLE “SCHNAZZY” VINTAGE, WITH NICE FRUIT CONCENTRATION AND BRIGHT NATURAL ACIDITY, OFFERING FOCUS AND VIBRANCY TO EACH OF THE WINES.

### *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 WINE WAS MADE FROM ALL ESTATE-GROWN, DEMETER CERTIFIED BIODYNAMIC® MELON DE BOURGOGNE GRAPES. WE GRAFTED THIS LOIRE VARIETY INTO THE VINEYARD IN 2011, BUT IT WASN'T UNTIL 2016 THAT WE TOOK THE OPPORTUNITY TO EXPERIMENT WITH THE MELON GRAPES USING THE SAME TECHNIQUES APPLIED TO OUR ORIGINAL PÉT-NAT OF PINOT NOIR. WE PICKED THE MELON IN LATE SEPTEMBER. THE GRAPES WERE DESTEMMED AND CRUSHED, THEN LEFT FOR 24 HOURS OF SKIN CONTACT BEFORE PRESSING. AFTER PRESSING, THE JUICE WAS FERMENTED IN BARREL BEFORE IT WAS BOTTLED AT THE TAIL END OF ITS PRIMARY FERMENTATION ON NOVEMBER 1, 2017.

**PRODUCTION:** 36 CASES PRODUCED

**ALCOHOL:** 11.0%

**PH:** 3.45

**TA:** 5.8 G/L