



2021 PÉTILLANT NATUREL PINOT NOIR

VINTAGE NOTES

THE PACIFIC NORTHWEST EXPERIENCED A RELATIVELY WARM WINTER DURING 2020-2021, AND MUCH OF THE WILLAMETTE VALLEY SAW AVERAGE TO BELOW AVERAGE WINTER PRECIPITATION. WITH A COOL AND DRY START TO THE GROWING SEASON, WE SAW BUDBREAK THE THIRD WEEK OF APRIL AND PROGRESSED THROUGH A FEW HEAT SPIKES AND THEN ONTO SOME COOL WEATHER IN LATE MAY, AND RAIN DURING FLOWERING IN JUNE. THE MOST MEMORABLE WEATHER EVENT OF 2021 WAS THE EPIC "HEAT DOME" IN LATE JUNE, WHICH FORTUNATELY DID NOT DAMAGE THE VINES OR DEVELOPING BERRIES THANKS TO THE TIMING OF THE EVENT AND CORRESPONDING PLANT GROWTH STAGE. THE REMAINDER OF THE GROWING SEASON WAS WARMER THAN AVERAGE, WITH A COOL DOWN IN BOTH AUGUST AND DURING HARVEST IN OCTOBER. IN COMPARISON TO 2020, FRUIT SET WAS CONSISTENT BUT YIELDED SMALLER CLUSTERS AND BERRIES OVERALL. 2021 WAS A WONDERFUL GROWING SEASON, WITH LOW DISEASE PRESSURE, AVERAGE YIELDS AND PERFECT CLUSTERS - WHICH LED TO CONCENTRATED, FRESH AND COMPLEX WINES ACROSS ALL CLONES AND VARIETIES AT JOHAN.

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, DEMETER CERTIFIED BIODYNAMIC® PINOT NOIR GRAPES. WE FARM BLOCK 3, A SMALL NORTHWEST FACING SECTION OF THE VINEYARD PLANTED TO CLONE 667, SPECIFICALLY FOR THIS WINE. WE STRIVE TO ACHIEVE RIPE FRUIT FLAVORS AND HIGHER ACIDITY, FOR A FRESH AND JUICY EXPRESSION OF PINOT NOIR. AFTER 24 HOURS 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. BOTTLED UNFILTERED AND CONTAINS LEES — POUR OFF SLOWLY OR INVERT TO EVENLY DISTRIBUTE.

PRODUCTION: 549 CASES PRODUCED

ALCOHOL: 13.2%

pH: 3.34

TA: 6.3 g/L