



2021 GRÜNER VELTLINER

PHILOSOPHY

THE VARIETAL CHARACTER OF GRÜNER VELTLINER IS INTENSE AND HIGHLY UNIQUE. THERE IS A RANGE OF FRUIT MATURITY WITH WHICH THIS GRAPE CAN BE HARVESTED TO LEND ITSELF TO AN ARRAY OF DIFFERENT STYLES. THE RESULTING WINES CAN VARY FROM LEAN AND HERBAL, TO HIGHLY TEXTURED AND EXOTIC, DEPENDING ON THE RIPENESS OF THE FRUIT IN EACH VINTAGE. OUR SITE PRODUCES FRUIT THAT WANTS TO BE RICH AND EXOTIC, PRODUCING SIGNIFICANT TEXTURE WHILE RETAINING FOCUS AND BALANCE. WE PREFER THIS STYLE FOR OUR OWN TASTE AND ENCOURAGE IT BY AGING THE WINE IN LARGER FORMAT OAK PUNCHEONS WITH FULL SOLIDS.

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

HISTORICALLY, THIS WINE HAS BEEN COMPOSED OF ALMOST ALL DIRECT PRESSED JUICE, BUT THANKS TO SEVERAL SKIN MACERATION TRIALS IN 2018, WE HAVE DIALED THE TECHNIQUES THAT WE FEEL EXEMPLIFY THE MOST COMPELLING EXPRESSION OF THIS VARIETY ON OUR SITE. THE 2021 VINTAGE IS A COMBINATION OF DIRECT TO PRESS AND 24HR SKIN MACERATION OF THE GRAPES PRIOR TO A LONG, HARD PRESS CYCLE. THIS WINE WAS BARREL FERMENTED WITH NATIVE YEASTS (BOTH PRIMARY AND MALOLACTIC) IN A COMBINATION OF 500-LITER PUNCHEONS AND 225-LITER BARRIQUES, AND AGED SUR LIE (WITHOUT STIRRING) FOR 19 MONTHS.

PRODUCTION: 233 CASES PRODUCED

ALCOHOL: 12.8%

pH: 3.32

TA: 7.5 G/L